

## DESSERT

Jelly and custard 12  
Baked lemon tart with vanilla cream 14  
Chocolate mousse with campari caramel, raspberry  
and coconut 14  
Amaretto soaked prune dipped in dark chocolate 4  
Cannolo filled with ricotta, candied grapefruit and chocolate 4  
Cheese with lavosh, bread, fruit and jam 12ea

Serving Single Origin coffee and tea 4.5

## DESSERT WINES

2014 Glenguin “The Sticky” Botrytis semillon, Hunter Valley, NSW. 12g 40b  
2010 Grande Maison cuvée des Anges SemlSav Monbazillac, France 46b

## AFTER DINNER DRINKS

### WHISKEY & BOURBON

Jamesons Irish Whiskey, Ireland 10  
The Glenlivet Single Malt 18 years, Scotland 16  
Caol Ila Islay Single Malt 12 years, Scotland 16  
Mitcher’s Single Barrel, Straight Rye, USA 18  
Woodford Reserve, Kentucky 15  
23rd St Distillery ‘Hybrid’ Whiskey 12

### CALVADOS

Roger Groult 8 years 16

### BRANDY

“Not your Nanna’s” Brandy 12

### GRAPPA

Paladin ‘Acquavite di vinaccia’ 15  
Quest E’Vera Grappa ‘Viola or Verde’ 15  
Grappa Bolgheri ‘Guada al Melo’ 18

### EAU DE VIE

Nonino ‘Il Piro Nonnino 15  
Nonino ‘Uva Bianca or Uva Rossa’ 15

### RUM

Ron Ingenio Manacas ‘Extra Anejo’, Spain 12  
Ron Zacapa 23, Guatemala 16

### PORT

Penfolds Grandfather 15

### DIGESTIVES

Mr Black Coffee Liqueur 11  
Mr Black Coffee Amaro 11  
Averna 12  
Vermut Negra 13  
Amaretto 10  
Antica Formula 9

### TOPAQUE

Pfeiffer 15