



**Dessert**

Crema Catalana with house made biscotti	11.5
Spiced brown sugar meringue with balsamic macerated berries and crème fraiche	12.5
House made Turkish delight ice cream with strawberries & chocolate sauce	13.5
Banana and date cake with hot butterscotch sauce & marscapone	11.5
Chilli chocolate pudding with Belgian choc chip ice cream (20 mins)	17.0
Vanilla crepe with ice cream, dulce de leche & Humpty Doo honey	12.0
Yoghurt, orange blossom & cinnamon cake with Beatrice buffalo yoghurt	9.0
Flourless chocolate mud cake with Kahlua cream	9.0
Portuguese custard tart	6.5
Saffron crème caramel with a tequila and passionfruit coulis	8.0
Affogato – espresso coffee & vanilla ice cream	6.0
Affogato with a shot of Tia Maria, Kahlua or Frangelico	11.0
Turkish coffee with Turkish delight	7.0
Baci, Ferrero Rocher, Turkish delight or Biscotti	3.0

**Cheese**

Mixed plate served with dried apricots, nuts and water crackers	16.0
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**Dessert Wine**

Coriole raked Semillon – McLaren Vale, South Australia	35.0
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**Digestives**

Dom Benedictine	7.5
Grappa	7.5
Jagermeister	7.5

**Liqueurs**

Absinthe	11.0
Amaretto	7.5
Baileys Irish Cream	7.5
Chambord	7.5
Cointreau	7.5
Drambuie	7.5
Frangelico	7.5
Galliano	7.5
Grand Marnier	7.5
Kahlua	7.5
Midori	7.5
Sambucca white or black	7.5
Tia Maria	7.5

**Fortified Wines**

Galway Pipe Port	8.5
Grant Burge Tawny Port	9.5
Grandfather	17.0
Morris Liqueur Muscat	8.5
Pedro Ximenez	11.0

**Cognacs**

Courvoisier VSOP	8.5
Remy Martin XO	22.0

**Liqueur Coffees**

Frangelico	11.0
Tia Maria	11.0
Baileys	11.0
Grand Marnier	11.0
Kahlua	11.0
Amaretto	11.0