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**DESSERTS**

**CRÈME BRULEE** (gf) $8

passionfruit & vanilla custard,

torched sugar

**WARM CHOCOLATE CAKE** $9

soft-centre dark chocolate ganache,

vanilla ice cream

**STRAWBERRY EATON MESS** (veo)$9

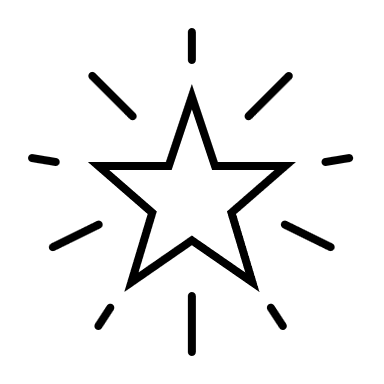
Pimm’s-marinated strawberries,

strawberry sorbet, meringue, ‘candy’

**APPLE TART CRUMBLE** $9

house-made apple & pear ice cream

(gf) = gluten free, (veo) = vegan option



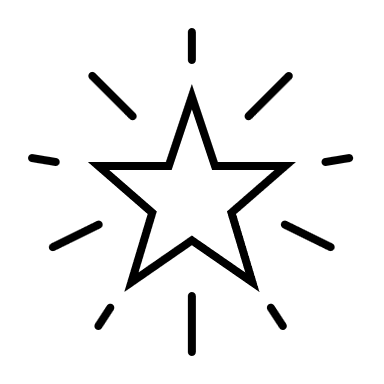
**DESSERT WINE**

Brachetto D’aqui $8

(sparkling red)

Batasiolo Moscato d’Asti $9

(white)



**COFFEE | TEA**

espresso $4

double espresso $5

flat white $5

cappuccino $5

americano $4

English breakfast tea $5

Earl Grey tea $5

peppermint tea $4

rooibos tea $4

green tea $4

**AFTER DINNER COCKTAILS**

**Darkside** $12

Diplomatico Rum, Kahlua,

Grand Marnier, Cream

**Espresso Martini** $12

Espresso Coffee, Vodka, Kahlua

**Brandy Alexander** $12

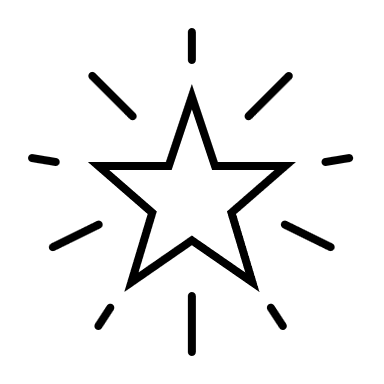
Cognac, Crème de Cacao, Cream

**Grasshopper** $12

Crème de Menthe, Crème de Cacao, Cream

**Golden Cadillac** $12

Galliano, Crème de Cocao, Cream



**DIGESTIFS**

Courvoisier $10

Hennessy V. S. $12

Martell Single Distillery $13

Port Quinta do Vallado 10yrs $9

Menorval, Calvados $10

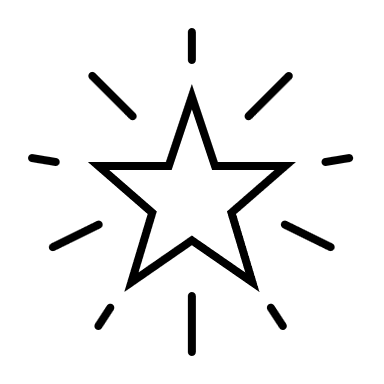
Amaretti Di Saronno $10

Montenegro Liquor $10

Drambuie $11

Cointreau $10

Grand Marnier $10



**SIPPING RUMS**

El Dorado 12yr $14

Zacapa 23yr $18

Flor De Cana Centenario $20

Brugal 1888 $22