

# Desserts

## Sticky Date Pudding

*with butterscotch sauce & vanilla bean ice cream* **\$9.90**

## Trio of Ice Cream

*with orange candy & crushed nuts* **\$7.90**

## Lava pudding

*Belgian Chocolate with vanilla bean ice cream* **\$9.90**

## Crepe Suzette

*traditional crepes with mixed berry compote & orange reduction* **\$12.90**

## Chocolate Mousse

*with vanilla ice cream* **\$9.90**

## Chocolate Mud Cake

*with vanilla ice cream* **\$8.90**

## San Marino

*delicate semi-freddo; layers of liqueur soaked sponge, liqueur crème and coffee crème, finished with chocolate shavings & ice cream* **\$13.90**

## Tiramisu

*Layers of sponge fingers macerated in Kahlua, accompanied by mascapone infused with freshly Ground Coffee, dusted with cinnamon* **\$9.90**

## Affogato

*vanilla bean ice cream, espresso and a shot of frangelico* **\$13.90**

# Desserts

## Coffee \$4.50

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Long Black  
Short Black  
Cappucino  
Latte  
Chai Latte  
Mocha  
Macchiato  
Decaffeinated  
Flat White  
Hot Chocolate

## Tea \$3.90

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English Breakfast  
Earl Grey Tea  
Chamomile  
Peppermint  
Green Tea  
Black Tea  
Darjeeling  
Herbal Tea

## Liqueurs \$8.50

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Tia Maria  
Sambucca Black  
Sambucca White  
Grand Marnier  
Midori  
Cointreau  
Drambuie  
Malibu  
Baileys  
Kahlua  
Frangelica  
Amarula  
Chambord  
Grappa

## Dessert Wines

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Noble One Botrytis Semillon **\$7.50**  
McWilliams Botrytis Semillon **\$7.50**

## Ports

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Galwaypipe **\$6.50**  
Hanwood **\$5.50**  
Special Aged Tawny **\$6.50**

## Cognac

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Hennessy Cognac **\$10**  
Courvoisier VSOP **\$10**