

dessert menu

VANILLA MACARON

Passion Fruit Cremeux | Yuzu Ganache
Pink Pepper | Coconut Meringue 9

BANANA BRULEE

Custard | Hazelnut – Cocoa Powder
Cinnamon Fritter | Dulce De Leche 9

CHOCOLATE MARQUISE

Chiboust | Glazed Chocolate Torte
Chocolate & Caramel Pearls 9

GINGER SPONGE CAKES

Poached Asian Pear | Ricotta Gelato
Rosemary Ash | Saffron – Maple Gastrique 9

COOKIES AND CANDIES

A Selection of House-made and
Hand-crafted Small Confections 9

GELATO OR SORBET

Cookie Crumbs | Changes Daily 7

ARTISANAL CHEESE PLATE

Chef's Selection of Three Seasonal Cheeses
Local Honey | Stone Fruit Chutney
Toasted Walnuts | Sliced Bread 18



COFFEE BY DESIGN

CUP | 4

ESPRESSO SINGLE | 3

DOUBLE | 5

HOME GROWN HERB TEAS

PER POT | 5

don't forget

CORDIALS AND DIGESTIFS

B & B

AVERNA AMARO

ZWACK

SAMBUCA ROMANA

TUACA

FERNET BRANCA

CARDAMARO

GALIANO

GRAPPA DI SASSICAIA

GRAND ABSINTHE

BRANDY, COGNAC AND ARMAGNAC

REMY MARTIN 1738

HINE RARE VSOP

PIERRE FERRAND

BARTLETT APPLE

GRAND MARNIER

COURVOISIER VS

MARTELL VSOP

ST. VIVANT ARMAGNAC

BARTLETT PEAR

CALVADOS BOULARD VSOP

PORTS, SHERRY AND SAUTERNES

SANDEMAN FOUNDERS RESERVE

SANDEMAN TAWNY 20 YEAR

TAYLOR FLADGATE RUBY

TAYLOR FLADGATE TAWNY 30 YEAR

TORO ALBALA DON PX PEDRO XIMENEZ SHERRY

LA FLEUR DE RENAISSANCE SAUTERNES

