

DESSERT MENU

DESSERT

Vanilla Macerated Berries, Coconut, Meringue, Candied Hazelnuts	\$18
Chocolate Mousse, Hazelnut Cookies, Blueberries	\$18
Tonka Crème Brulee, Seasonal Fruits	\$18
Your Selection Of Cheese Served With Accompaniments	\$18

DESSERT WINE (90ml)

NV Fonseca Bin 27 Port, Porto, Portugal	\$16
2017 Patrizi Moscato d'Asti, Piedmont, Italy	\$14
2016 Bream Creek <i>Late Picked</i> Schonburger, Bream Creek, TAS	\$17
2015 Chateau Roumieu, Sauternes, Bordeaux, France	\$20
NV Alvear 1927, Pedro Ximenez, Montilla, Spain	\$20

LIQUEURS & DIGESTIFS

Amaro Montenegro	\$12
Amaro Nonino	\$15.5

COGNAC & ARMAGNAC

Courvoisier VSOP	\$18
Martell XO	\$35

SCOTCH WHISKY

Talisker 10yo	\$12.5
Oban 14yo	\$15.5
Lagavulin 16yo	\$16.5

JAPANESE WHISKY

Suntory Hibiki	\$16.5
Suntory Hakushu	\$18
Nikka Coffey Malt	\$27
Nikka Gold & Gold Samurai	\$30

Please consult our wait staff if you require to see a complete drinks list