

Spring 2019

# the EURO

## DESSERT MENU

### DESSERT

'Pina Colada', Pineapple Pavlova, Coconut Mousse, Lime	\$18
Dark Sumatran Chocolate Ganache, Chocolate Sorbet, Tuile	\$18
Tonka Bean Crème Brulee, Seasonal Fruits	\$18
Your Selection Of Cheese Served With Accompaniments	\$18

### DESSERT WINE (90ml)

NV Fonseca Bin 27 Port, Porto, Portugal	\$16
2018 Patrizi Moscato d'Asti, Piedmont, Italy	\$14
2018 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