

Dessert Menu

Chocolate Cake • \$12

Raspberry passionfruit jelly, chocolate ganache

Caramel Poached Apple Cake • \$10

Brown sugar mousse, caramel crèmeux, poached apple

Hazelnut Crunch • \$11

Chocolate orange ganache, hazelnut mousse, orange crème anglaise, hazelnut tuile

Cheesecake • \$11 

Meringues and Chantilly cream

Sticky Toffee Pudding • \$9

Salted caramel, chocolate sauce, Chantilly cream

Seasonal Crème Brûlée • \$10 

Assorted sugared fruit

Seasonal Sorbet or Ice Cream • \$7

 Gluten Friendly

Dessert Wines (2oz)

Syrah Ice Wine (2010) by 8th Generation Vineyards • \$15

Tokaji Aszu 5 Puttonyos by Chateau Dereszla • \$10

Caramel and floral aromas and a complex taste of nuts, apricots, marmalade, mango and papaya

Ovation by Unsworth Vineyards • \$ 8

Solera system port style wine

Brandenburg No.3 by Venturi Schulze (Cobble Hill) • \$11

Rich, earthy, smoky, caramel-coffee notes

Specialty Coffees • \$8.50 (1oz)

Shaft

Bailey's Irish Cream, Kahlua, Stolli vodka, espresso
(served on ice)

Spanish

Brandy, Kahlua

B-52

Bailey's Irish Cream, Kahlua, Grand Marnier

Monte Cristo

Grand Marnier, Kahlua

After Eight

Peppermint Schnapps, Kahlua, hot chocolate

Blueberry Tea

Grand Marnier, Amaretto, English breakfast tea