

## *Desserts*

<b>Chocolate GF</b>	14
Dark chocolate delice, chocolate brownie layered with Belgium chocolate mousse with macerated strawberry	
<b>Pudding</b>	14
Bread and butter pudding with cinnamon orange glaze and plum ice cream	
<b>Brûlée GF</b>	14
Vanilla bean and blackcurrant crème brûlée with berry marshmallow and vanilla bean ice cream	
<b>Allogato</b>	14
2 scoops of vanilla ice cream served with espresso and your choice of liqueur (Baileys, Kahlua, Frangelico, Drambuie and Tia Maria)	
<b>Ice Cream</b>	12
A trio of ice cream with banana, berries, nuts, meringues and finished with whipped cream, berry and chocolate sauces	

### *Dessert Cocktails*

<b>Almond Espresso Martini</b>	15
Disaronno, Chambord, sweetened espresso	
<b>Butterscotch Crumble</b>	15
Butterscotch, Baileys, espresso, ice cream, brownie bits	
<b>Jaffalicious</b>	18
Baileys, Cointreau, Frangelico, White Creme de Cacao	

### *Dessert Wine* 375ml

<b>Crater Rim 'Dr Kohls' Riesling Canterbury</b>	40
Candied apple, mandarin, marmalade and floral. Beautifully weighted showing silky texture, plush sweetness and perfectly pitched acidity	

<b>Port</b>	90ml	120ml	750ml
<b>Barros Tawny</b>	10.5	14.5	82
Fresh and velvety with wood and spices			
<b>Barros Tawny 10 Y.O.</b>	13.5	18.5	110
Intense dried fruits, vanilla and chocolate flavours			

**Escape the race.**