

## SWEETS – 16

*Our desserts are all made on the premises by our chefs*

**Dark chocolate mousse** with honeycomb shards, shaved chocolate & double cream ★

**Vanilla bean Crème Brûlée** with pistachio biscotti

**Rich chocolate, maraschino cherry, and toasted coconut Brownie** served warm with hot choc ganache, cut strawberries, curled chocolate and ice cream

**Warm Sticky Date Pudding and toffee pecan Sundae** with hot butterscotch sauce and ice cream

**Caramel, macadamia nut and white chocolate Cheesecake** served with butterscotch sauce, macadamia nut praline shard, and vanilla ice-cream ★

**Poached pear sorbet** gently poached in Pinot Noir with spices and orange peel, served with poaching syrup ✓

**Affogatto** shot of espresso coffee, vanilla ice cream & biscotti with your choice of:

- Frangelico
- Amoretto or
- Chocolatino

## COFFEE

Cappuccino, latte, flat white, long black 4.5

Macchiato, short black, ristretto 4

Hot chocolate, mocha 5

## TEA

English breakfast, earl grey, camomile, peppermint, green 3.5

## LIQUEUR COFFEE - 9

*With espresso & cream*

Nutty Irish – baileys Irish cream & Frangelico

Butterball – brandy, butterscotch schnapps & cinnamon

Nuts & berries – Chambord & amaretto