

..... *Desserts* .....

b&b chocolate cake \$14  
triple chocolate mousse, chocolate crisps, dark chocolate ganache

bananas fosters \$12  
banana bread, flambéed bananas, vanilla bourbon ice cream

crème Brûlée \$12  
vanilla bean custard, fresh berries

..... *Beverages* .....

—▪ NON-ALCOHOLIC ▪—

coffee \$4                      tea service \$4

cappuccino & latte \$5      espresso & americano \$5

—▪ DESSERT WINES ▪—

marchesi di barola zagara moscato d'asti \$12

dow's port \$12

dow's tawny port 20yr \$25

sandeman tawny port 10yr \$14

inniskillin ice wine \$25

dolce liquid gold \$150btl

..... *After Dinner Drinks* .....

coconut martini \$16  
selvarey coconut rum, cynar, lime juice, coconut puree, mint

affogato espresso martini \$17  
vanilla vodka, kahlúa, espresso, agave syrup, vanilla ice cream

—▪ TEQUILA ▪—

patron el alto \$28

don julio primavera \$25

avion reserva 44 extra añejo \$26

—▪ DIGESTIVES ▪—

amaro averna \$10

amaro montenegro \$10

fernet-branca \$10

cynar \$12

amaro nonino quintessential \$12

—▪ CORDIALS ▪—

baileys \$9                      drambuie \$9

frangelico \$9                      chambord \$9

grand marnier \$12