



Desserts

STEAMED WHITE CHOCOLATE & RASPBERRY PUDDING White Chocolate Fudge Sauce and Raspberry Sorbet	16.9
RHUBARB & APPLE TART With a Cinnamon Ice Cream	16.9
CAPPUCCINO CRÈME BRULEE * and a Salted Caramel Macaroon	16.9
GRAZE AFFOGATO * House made Vanilla Bean Ice Cream, Espresso and Frangelico	18.9
CHEESE PLATTER (for two people) Selection of Hunter Valley Cheese with an Apple Chutney & toasted Sourdough	32.0

Espresso Coffee & Tea

COFFEE Cappuccino, Macchiato, Espresso, Flat White Latte, Long Black, Short Black, Mocha, Hot Chocolate	4.5
TEA English Breakfast, Irish Breakfast, Earl Grey Pure Chamomile, Pure Green, Lemon & Ginger	3.8

Martini

ESPRESSO MARTINI Vodka, Tia Maria, Espresso Coffee	20.0
MOCHA MARTINI Vodka, Crème de Cacao, Espresso Coffee	20.0

Dessert Wine

Josef Chromy Botrytis Riesling, 375ml	39.0
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Liqueurs

Baileys Irish Cream	9.0
Kahlua	9.0
Tia Maria	9.0
Frangelico	9.0
Dom Bénédicte	9.0
Drambuie	10.0
Cointreau	10.0

Ports

McWilliams Tawny Port	8.0
Penfold Club Tawny Port	10.0

Single Malt Scotches

Glenfiddich 12 Year Old	14.0
Glenmorangie 10 Year Old	14.0
Laphroaig 10 Year Old	18.0
Dalwhinnie 15 Year Old	26.0

Armagnac & Cognacs

Domaine Tariquet VSOP Bas Armagnac	16.0
Hennessy VS	14.0
Martell VSOP	19.0