



## 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, Earl Grey, Pure Chamomile, Pure Green, Lemon & Ginger, Peppermint	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