

Digestives:

Remy Martin VSOP Cognac	12
Carlos I Spanish Brandy	12
Delord XO Bas-Armagnac	16
Mazetti Grappa Morbida	9
Amaro d'Abruzzo Bitter	8
DOM Benedictine	12
Galliano Sambuca	10
<i>"Eau de Vie"</i> Poire Williams	12
Rossi Limoncello	8
Espresso Martini	16

Dessert Wine & Fortified:

2013 Chateau Pechon Sauternes AOC	8	65 (750ml)
2012 Juniper Estate Cane-cut Riesling		39 (375ml)
Tyrrell's Special Aged Tawny	8	
Penfolds Grandfather	14	
Talijancich Verdelho Liqueur	12	
Jane Brook Muscat	10	
El Candado Pedro Ximenez	8	

Dessert:

Dark Chocolate & Coffee Tart with Mascarpone and Raspberry Mousse	14
Creme Brulée	12
Mandarin Sorbet topped with Grand Marnier and Prosecco	15
Pavlova Roulade with Passionfruit Sauce	13
Maple Walnut Ice Cream with Creme de Cassis and Blueberries	15
Warm Apple Crêpe with Cinnamon Ice Parfait And Toasted Macadamias	15
Affogatto - Espresso over home-made Vanilla ice Cream	8
-add your favourite liqueur	15

Cheese:

Barber's "1833" 24 th Vintage Cheddar, Summerset/England	16
PX Poached Muscatels - Lavosh	

Coffee & Tea:

Espresso, Macciato, Ristretto	4
Flat White Cappuccino, Long Mac, Long Black	4.50
Liqueured Coffee	11
T2 teas and herbal infusions	4