

Spirits:

Remy Martin <i>Cognac VSOP</i>	15
Delord <i>Armagnac XO</i>	15
Boulard <i>Calvados Grand Solage</i>	14
Mazzetti <i>Grappa Morbida</i>	10
Sarpa di Poli <i>Grappa Oro</i>	12
Poire Williams <i>Pear Eau de Vie</i>	12

Dessert Wine:

	gls	btl
Chateau Pechon <i>Sauternes, AOC</i>	14	
Trentham Estate <i>Noble Taminga, Mildura</i>	9	42
Stella Bella <i>Pink Moscato, M/River</i>		38

Coffee & Tea:

Espresso, Macchiato Ristretto	4
Flat White, Long Black, Cappuccino, Latte Long Mac, Mocha	5
Teas and herbal infusions	6
EBT, Earl Grey, Sencha, Chamomile, Peppermint, Lemongrass & Ginger	

Liqueurs & Bitters

(these and many more)

Galliano Sambucca, Black Sambucca & Vanilla	10
Rossi Limoncello	10
D.O.M. Benedictine	14
Drambui	14
Chartreuse (green)	12
Averna Amaro	9

Fortified Wine:

Warre's Otima 20 ^{yrs} <i>Tawny Port (Portugal)</i>	16
Penfolds Grandfather	14
Tyrrell's <i>Special Aged Tawny</i>	10
Talijancich <i>Verdelho Liqueur</i>	12
El Candado <i>Pedro Ximinez</i>	12
Yalumba <i>Antique Muscat</i>	14
Bella Ridge <i>2008 Fortified Shiraz</i>	14
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Irish Coffee <i>or other liqueured coffees</i>	16
Espresso Martini	18
Affogato	15

Dessert

(\$20 unless stated otherwise)

Creme Brulee

Strawberries - Creme Chantilly

Pavlova Roulade

Passionfruit Sauce & Kiwi

Tonka Bean Ice Cream

Whipped Cream & Galliano Vanilla Liqueur

Fruit Cake Ice Parfait

Orange Salad & Chocolate Shavings

Chocolate Ganache Tart

with Vanilla Bean Ice Cream

Berry & Cherry Trifle

with Buttermilk Mousse & Vanilla Sponge

3 Sorbets

Mandarin, Raspberry & Blood Orange
topped up with Prosecco

Affogato - Espresso over home-made Vanilla Ice Cream (\$15)

...add Frangelico, Amaretto, Galliano, Baileys,
Kahlua, Grappa or Averna (+\$5)

Barber's 1833

English Cheddar 24mth - Crackers - Chilli Figs