

Port, Spirits, Digestifs & Dessert Cocktails

❖ Port

Dows Tawny	60ml	\$7
Dows 10Yr Old	60ml	\$8
Dows LBV (2007)	60ml	\$8

❖ Cognac

Remy Martin VSOP	30ml	\$10
Remy Martin XO	30ml	\$30

❖ Whisk(e)y

Scotland

Dalmore 12Yr (Highland)	\$10.5
Balvenie 12Yr Double Wood (Speyside)	\$12.5
Jura Superstition (Isle of Jura)	\$12
Edradour 10Yr (Highland)	\$12.5
Glenfarclas 12Yr (Highland)	\$12
Glenmorangie Quinta Ruban Port Cask 12Yr (Highland)	\$13
Inverarity Ancestral Sherry Cask 14Yr (Speyside)	\$14
Kilchoman Peated (Islay)	\$14
Benriach Sauternes Finish 16Yr (Speyside)	\$16

Ireland

Jamesons	\$8.5
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Canada

Canadian Club	\$8.5
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❖ Digestifs

Campari	30ml	\$9.5
Isolabella Sambuca	30ml	\$9.5
Disaronno Amaretto	30ml	\$9.5
Santa Marta Limoncello	30ml	\$9.5

Dessert Cocktails

❖ Black Forest Martini

Sip on decadence with this velvety chocolate, raspberry and cherry martini \$13

❖ WOW!

Just Wow! Black raspberry cream liqueur and fresh strawberries combined to create this (in)famous drink. \$13

❖ Birthday Cake Martini

Tastes like a birthday cake, looks like a martini! This secret recipe is sure to delight. \$13

Dessert, Dessert Wine & Cheeses

Desserts

- ❖ Feijoa Frangipani \$14
Served with chantilly cream and amaretto crumb
- ❖ Espresso Crème Brulee {GFA} \$14
Served with pistachio biscotti
- ❖ Passionfruit Pavlova Roulade \$13
Served with plum and crème fraiche ice cream
- ❖ Sticky Toffee Pudding \$14
Drizzled with warm caramel sauce & finished with vanilla bean ice cream
- ❖ Chocolate Fondant \$14.5
Paired with white chocolate tuile and fig ice cream
- ❖ Grilled Pineapple \$13
With kaffir lime leaves, toasted pecan & lime sorbet
- ❖ Affogato \$13.5
Vanilla bean ice cream served with espresso and your choice of liqueur (Frangelico/Cointreau/Coffee & Cinnamon Liqueur/Baileys/Chambord/Patron XO Café)

Dessert Wine

- ❖ Pegasus Bay 'Finale' Noble Semillon \$64
Waipara
375ml Bottle
- ❖ Lake Chalice 'Sweet Beak' Late Harvest Riesling \$13
Marlborough
90ml
375ml Bottle \$52

Cheeses

- ❖ Special Reserve Blue Vein
Delicate creamy European style blue. Soft in texture with a silky smooth finish
- ❖ Kapiti Pakari Aged Cheddar
Vintage Cheddar aged 18 to 24 months. Covered in black wax, this aged cheddar has a firm, dry and brittle body with a sharp, tangy flavour.
- ❖ Windsor Brie
Historic French brie style. Smooth voluptuous texture. Intense, rich & earthy flavours.
Presented as a Trio, 50 grams of each accompanied by toasted baguette, water crackers and quince paste. \$22
*Cheeseboard may take up to 20 minutes to prepare