

DESSERTS

Black Forest

Spiced chocolate cremeux, coffee and pistachio soil, cherry herring reduction, sour cherry gel, sugar cookie crisp, chocolate tuile, vanilla whipped cream
\$9

P.B. & J Ice-cream Sandwich

Homemade peanut butter ice-cream, grape ice-cream & sponge cake
\$8
– gluten free –

Pineapple Right Side Up

Rum cake, roasted pineapple, brandied cherries, walnut brittle, vanilla rum crème anglaise and whipped mascarpone
\$9

Peyrassol Rosé Gélatine

layered with St. André triple cream and honey. Topped with blueberries, strawberries, peaches, house-made whipped cream, mint & marigolds
\$9
– gluten free –

FORTIFIED & DESSERT WINES

SHERRY

Tio Pepe

Palamino Fino
\$7

Hartley & Gibson

Pedro Ximenez
\$9

Henriques & Henriques 5 year

Tinta Negra, Seco
\$9.5

Lustau 'East India' Solera

Oloroso and Pedro Ximenez
\$12

Henriques & Henriques

10 Year
\$12

Henriques & Henriques

15 year
\$15

PORT

Ferreiro Porto

Ruby
\$10

W. & J. Graham's 10 Year

Tawny
\$9

Fonseca Vintage Porto 2017

\$20

W. & J. Graham's 20 Year

Tawny

\$14