

## DESSERT MENU

**MULTI LAYER CHOCOLATE CAKE \$9**  
fresh whipped cream and strawberries

**WARM CHOCOLATE LAVA CAKE \$9**

**CARAMEL CHEESECAKE \$9**

**WARM PINEAPPLE SPICE CAKE \$9**

**HOMEMADE TIRAMISU \$9**  
espresso mascarpone layered with ladyfingers

**DOLCE PLATE \$7**  
home made cookies from our pastry chef

**ICE CREAM \$9**

**ARTISINAL FRUIT AND CHEESE BOARD \$22**  
accompanied with roasted walnuts and crostini

**SLICED MARKET FRESH FRUIT \$6**

**FRESH BERRIES \$6**

## AFTER DINNER DRINKS

### PORT

sandeman, ruby port fonesca \$10  
10 Year old taylor fladgate \$12  
10 Year old tawny port \$12  
dows 85 vintage \$18

### COGNAC

remy martin vsop \$16  
hennessy vs \$14  
hennessy vsop \$16  
courvoisier vs \$14  
courvoisier vsop \$16  
courvoisier, initiale extra \$49  
pierre-ferrand, 1eru du cognac \$15  
martell cordon blue \$18

### DESSERT WINE

muscat d'asti \$12

### BEVERAGES

coffee \$4  
espresso \$5  
double espresso \$8  
cappuccino \$6  
café latte \$5  
café mocha \$6  
tea \$4  
hot chocolate \$6

cordials added to your beverage \$5