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## Dessert Menu

### Desserts

Sticky Date Pudding 15

Toffee sauce and butterscotch parfait

Crème Brulee 15

Fresh fruit and espresso tulle

Panna Cotta 15

Vanilla poached pear and raspberry cream

Hazelnut Chocolate Cheesecake 15

Chocolate anglaise and honey curd

Chocolate Délice 15

White chocolate cremeux, peanut butter malto and shortbread

Trio of Ice Cream 13

### Flavours of the day

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Choice of chocolate or butterscotch sauce

Affogato 16

Vanilla ice cream, double espresso and your choice of liqueur

Cheese Plate for One

Served with lavosh, pear and date chutney and walnut bread

St Agur (Blue) - France 14

Ossau Iraty (hard cheese) &ndash; France 14

Over The Moon (Triple Brie) &ndash; NZ 14

All three cheeses 29

Dessert Wines

Lake Chalice Sweet Beak Late Harvest 2010. Marlborough 44

Gatti Piero Moscato 2014 Italy 5% alcohol 9gls 56

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De Bortoli Noble One 2013 72

Port

Taylors Fine Tawny Port 9

Taylors 10yr Fine Tawny 12

Dows Fine Ruby Port 8

Whiskey & Cognac

Johnnie Walker Double Black Blend 12

Jameson Irish 12

Laphroaig 10 Year 15

Chivas Regal 12 Year 12

Glenfiddich 12 Year 12

Glenmorangie 10 Year 12

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Dalmore 12 Year 20

Talisker 10 Year 18

Monkey Shoulder Triple Blend 12

Glenlivet 15 Year 15

Highland Park 18 Year 24

Courvoisier Cognac Very Special 15

Remy Martin Very Special Old Pale Cognac 18

Liquers & Digestives

Baileys Irish Cream, Kahlúa, Tia Maria 8.5

Peach Schnapps 8.5

Southern Comfort 8.5

Crème de Menthe 8.5

Galliano &ndash; Vanilla, Amaretto, Sambucca 8.5

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Benedictine, Drambuie, Grand Marnier, Cointreau 8.5

Lochan Ora 8.5