



Dessert

Flutes Gourmandise 24

Chefs Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Chocolate Cheese Cake 15

Hazelnut Praline Crème, Espresso Macaron,
Double Cream
#Galway Pipe Grand Tawny

Strawberry 'Panna Cotta' VV 15

Pistachio & Basil Sponge, Red Wine Jelly,
Nut Oat Crumble

(Vegan Option, - No Egg, No Dairy)
#Amberley Moscato Rosa

Lemon Meringue Trifle* 15

Lemon Curd, Ponzu & Matcha Gel, Nut Soil
#Juniper Estate Cane-Cut Riesling

Sticky Date 15

Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream

#Cape Grace Cane-Cut Chenin Blanc

Cheese Partian

1 Portion 16

2 Portions 22

3 Portions 28

Select Brie, Blue Cheese, Semi Hard

Flutes Crisp Nutty Wafers,
Dried Fruit and Nut Terrine,
Quince Paste, Water Crackers

#Grant Burge Aged Tawny

*Gluten Free VV Vegan
#Suggested Wine pairing



Coffee

Local Yahava Coffee Beans

Flat White, Cappuccino, Latte,
Long Mac, Short Mac,
Long Black, Espresso 4.5
Mocha,
Hot Chocolate 5.5

Affagata 8

Espresso and Vanilla Bean Ice cream

Add a Liqueur 16

Frangelico, Baileys, Kahlua, Tia Maria,
Cointreau

Liqueur Coffee 15

Jameson, Captain Morgan Rum, Cointreau, Frangelico, Baileys, Kahlua, Tia
Maria

Just a Nip (30ml) 10

Top Shelf 14

Grand Marnier, Johnny Walker Black, Chivas Regal,
Hennessy VS, Courvoiser VSOP

Liqueur 10

Limoncello, Black /White/Yellow Sambuca

Pat of Tea 4.5

Tea for Me.. Loose Leaf

English Breakfast,
Darjeeling, Yunnan,
Blue Lady, Bolero,
Marco Polo,
Monk's Blend, Vanilla,
Citrus Sencha,
Earl Grey, Chamomile,
Peppermint, Spicy Chai

Full Cream * Hilo * Soy and * Almond Milk