

## – DESSERT MENU –

### RED VELVET LAVA CAKE

MOLTEN CHOCOLATE LAVA CAKE TOPPED WITH VANILLA ICE CREAM AND CHOCOLATE COOKIE CRUMBLE

\*PLEASE ALLOW 10 MINUTES AS CAKE IS BAKED TO ORDER | \$10

### WARM BANANA BREAD PUDDING

CHOCOLATE PEANUT BUTTER ICE CREAM | \$10

### VANILLA BEAN CRÉME BRULÉ

CLASSIC CUSTARD WITH WILD BERRY COMPOTE | \$10

### WARM MANGO CRISP

VANILLA ICE CREAM, COCONUT OAT CRUMBLE | \$10

### CARAMELIZED SPICED PINEAPPLE

KEY LIME CRÉME ANGLAISE, GINGER CRUNCH | \$10

## – DESSERT WINES –

### MICHELE CIARLO, "NIVOLE", MOSCATO D'ASTI 2010

8/45

### PIEVE DE PITTI, VINSANTO, COLLI ETRUTRIA CENTRALE, 2005

75 BTL.

### FAR NIENTE, "DOLCE", NAPA VALLEY, 2006

250 BTL.

### CHATEAU D'YQUEM, SAUTERNES, 2008

680 BTL.

### FONSECA, BIN #27, PORTO

7 GLASS

### COCKBURNS, FINE TAWNY PORTO

12 GLASS

### SANDEMAN, 20 YEAR TAWNY, PORTO

12 GLASS

## – CORDIALS –

### CRUZAN SINGLE BARREL

8.50

### COURVOISIER

10.50

### HENNESSEY

9.50

### GRAND MARNIER

8.00

## – SCOTCH –

### HIGHLAND PARK 12YR

### HIGHLAND PARK DARK ORIGINS

### GLEN MORANGIE 12 YR

10

### MACALLAN 12 YR

13

### TALISTER 10 YR

9.50