

Desserts

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Crème Brûlée vanilla bean, pistachio biscotti	18
Chocolate Mousse layered hazelnut, raspberry, chocolate gelato	18
Pedro & Gelato vanilla bean gelato, Pedro Ximénez	18
Bourbon Vanilla Cheesecake macerated strawberries, sesame crumb	18
Selection of Cheeses 3 cheeses, crackers, fruit	29
Affogato Amaretto, Baileys, Frangelico, Tia Maria Without Liqueur	18 12
Assorted Ice-creams & Sorbets 3 scoops, please ask staff for our selection	18

Vintage Port Selection

Warre's, 1980	45	<i>60 mls glass</i>
Warre's, 1985	40	
Quinta do Vesuvio, 1994	31	
Quinta do Noval, 2000	64	
Fonseca, 2011	29	

Exclusive Private Dining Room Available

Seats up to 28
Cocktail party for up to 60 people

Restaurant Available For Exclusive Use:

Weddings, corporate functions, family events

Apéritifs & Digestifs

Limoncello, 'Villa Massa' - Sicily IT	12	<i>glass</i> 30 mls
Sambuca, 'Opal Bianca' - Piedmont IT	11	
Sambuca, 'Opal Nera' - Piedmont IT	11	
Grappa, 'Poli, Miele' - Veneto IT	11	

Dessert Wines

Yalumba 'FSW', Botrytis Viognier 2020 - Margaret River WA	11	<i>glass</i> 60 mls	<i>bottle</i> 375 mls	65
Rockford 'PW Mayflower', Cane Cut Semillon 2012 - Barossa Valley SA	13			96
Château Giraud, Sauterne 2015 - Sauterne FR	35			175
Rockford 'Old Barossa', Tawny - SA	16			
Penfolds 'Father Rare', Tawny - SA	14			
Penfolds 'Great Grandfather Rare', Tawny - SA	49			

Fortified Wines & Sherry

Fraser's House Fortified	13	<i>glass</i> 60 mls
Faber Vineyard Liqueur Muscat NV	15	
Talijancich Solero Blend No. 2 Liqueur Shiraz 1981	18	
Valdespino El Candado Pedro Ximénez Sherry	9	

All of our produce is purchased daily from the best local purveyors
We extend our thanks to our suppliers for their continued commitment to quality
Please inform us of any food allergies as some ingredients may not be listed on the menu
All credit cards 1.4% surcharge / Sunday surcharge 10%

