

Dessert - \$80 each

Apple Crumble:

A combination of granny smith apples, cinnamon and a dash of pinot noir, baked beneath the crumbliest of crumbles, with a scoop of vanilla ice cream, a dash of vanilla sauce and raspberry puree

New York Cheesecake:

An ideal mix of cream cheese and lemon, cooked to perfection, served with vanilla ice cream and topped with mixed berries

Molten Chocolate Pudding:

An oven baked chocolate delight, complete with a melting chocolate centre, served hot with vanilla ice cream

Crème Brûlée:

The traditional French dessert, completed with a caramelized sugar crust, served with vanilla ice cream and mixed berries

Antipodean Pavlova:

Soft meringue inside, crispy on the edges, topped with fresh strawberries, kiwi and passion fruit puree, served with vanilla ice cream

Cheese Plate: \$90 per person

Ask your waiter for today's selection of cheeses, served with water biscuits, walnuts, almonds, grapes, strawberries and dried apricots

Coffe & Tea

Coffe

Americano	\$40	Iced Coffee	\$45
Single Espresso	\$40	Iced Latte	\$50
Double Espresso	\$50	Iced Cappuccino	\$50
Cappuccino	\$45	Iced Mocha	\$50
Latte	\$45	Piccolo	\$40
Mocha	\$45	Vienna	\$40
Macchiato	\$45		

Tea(s)

Chamomille	\$35each
Earl Grey	
Peppermint	
Fresh Ginger Green Tea	
English Breakfast	
Darjeeling	
Fresh Mint	
Iced Tea	

Dessert Beverages

Whisky's

Crown Royal	\$80
Chivas Regal 18 year	\$120
Grappa Po'di Poli Moscato	\$120

Single Malts

Macallan 12 year	\$95
Glenmorangie 10 year	\$100
Macallan 18 year	\$150
Grappa Castel Giacundo di - Brunello de Montalcino	\$140

Cognac

Martell vsop	\$85
Remy XO	\$180
Martell XO	\$200

Dessert Cocktails - \$80 each

Perfect CC Manhattan on the Rock

Canadian Club Whiskey, sweet & dry Vermouth

Tiramisu Martini

White Chocolate, Liqueur, Vanilla Vodka, Kahlua, Disarron Cream and topped with Chocolate Shavings

Chocolate Martini

Absolut Kurrant, Chocolate Liqueur, finished with Cocoa

Irish Coffee

Jameson's, Coffee & Cream

Caribbean Coffee

Capitain Morgan's, Tia Maria

Jamaican Coffee

Meyer's Dark Rum, Tia Maria

Espresso Martini

Kahlua, Espresso, Vodka shaken & strained

Dessert & Port Wine

Taylor's Fine Tawny Port
Yalumba Museum Muscat NV

\$65 gls
\$425 btl 375ml