

Dessert - \$95 each

Molten Chocolate Pudding:

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

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

Antipodean Pavlova:

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

Wagyu's Cheesecake Smash:

Layers of deconstructed cheesecake, crunchy biscuit base and fresh fruit

The Famous Chocolate Brownie Sundae:

Warm Chocolate Brownie, Hot Fudge Sauce, Chocolate Mousse, Chunks of Chocolate & Vanilla Ice Cream

Banoffee Pie:

Cookie Crumb Base, Fresh Bananas, Caramel Sauce, Whipped Cream & Vanilla Ice Cream

Cheese Platter: \$110 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	\$45	Iced Coffee	\$50
Single Espresso	\$45	Iced Latte	\$55
Double Espresso	\$55	Iced Cappuccino	\$55
Cappuccino	\$50	Iced Mocha	\$55
Latte	\$50	Piccolo	\$45
Mocha	\$50	Vienna	\$45
Macchiato	\$50		

Tea(s)

	\$40each
Chamomille	
Earl Grey	
Peppermint	
Fresh Ginger Green Tea	
Engliah Breakfast	
Darjeeling	
Fresh Mint	
Iced Tea	

Dessert Beverages

Whisky's

Crown Royal	\$85
Chivas Regal 18 year	\$125
Grappa Po'di Poli Moscato	\$125

Single Malts

Macallan 12 year	\$100
Glenmorangie 10 year	\$105
Macallan 18 year	\$155
Grappa Castel Giacondo di - Brunello de Montalcino	\$140

Cognac

Martell vsop	\$90
Remy XO	\$185
Martell XO	\$205

Dessert Cocktails - \$85 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 Liquer, 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

\$70 gls
\$430 btl 375ml

Wagyu

Dessert Menu