

## Desserts

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Mango Cheesecake \$12  
Passionfruit, Pineapple

Panna Cotta \$12  
Hibiscus, Black Currant, Lychee

Chocolate Tart \$12  
Whiskey Ice Cream

Sorbet Trio \$12  
Chef's daily selection

Strawberry Pavlova \$12  
Strawberry, Pistachio, Coconut.

Cheeses \$15  
Chef's daily selection served with honey comb, candied nuts, jam

## Dessert Wines

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2018 Carmes De Rieussec, Sauternes \$17/gl

2018 Bergmann Eiswein, Rheinhessen, Germany \$20/gl

2013 Dolce 'Late Harvest' Napa, CA \$28/gl

2007 Royal Tokaji Essencia \$200/oz

2008 Royal Tokaji Essencia \$350/oz

2016 Royal Tokaji Betsék Single Vineyard Aszú \$1,100/btl

2016 Royal Tokaji Mézes Mály Single Vineyard Aszú \$1,600/btl

2007 Felsina 'Vin Santo' Chianti Classico \$15/gl

Oloroso 'Aurora' Sherry \$10/gl

Warre's Otima 10yr Tawny Port \$12/gl

Taylor Fladgate 10yr Tawny Port \$12/gl

Taylor Fladgate 20yr Tawny Port \$20/gl

Graham's 20yr Tawny Port \$25/gl

Graham's 30yr Tawny Port \$35/gl

1983 Graham's Vintage Port \$50/gl

Dow's 40yr Very Old Tawny Port \$60/gl

1901 D'Oliveiras Malvasia Reserva Vintage Madeira \$200/oz

1896 Taylor Fladgate Single Harvest Port \$390/oz