

DESSERT

Black Forest tiramisu, *preserved cherries, mascarpone* 20

Apple tarte tatin, *vanilla ice cream, Chantilly* 24

Paris-Brest, *chocolate mousse, hazelnut crèmeux* 20

Baked Alaska, *Neapolitan* 16

Doughnut sandwich, *vanilla gelato, dulce de leche* 8

Zabaglione, *rhubarb & hibiscus granita* 14

Chocolate torte, *crème fraîche* 18

CONTINENTAL CHEESES

Served with fennel tortas, baguette & appropriate garnishes

Comté – *hard, cow's, Jura*

Tête de Moine – *semi-hard, cow's, Switzerland*

Brie Truffle Rouzaire – *soft, cow's, Île-de-France*

Pont L'Évêque – *soft washed-rind, cow's, Normandy*

Taleggio – *soft washed-rind, cow's, Lombardy, Italy*

St Agur – *blue-veined, cow's, Auvergne*

Crottin de Chèvre – *soft, goat's, Loire Valley*

One for 15, Three for 36, Six for 65

SWEET & FORTIFIED WINES

La Pigade Muscat Beaumes-de-Venise 18

Rhône, France

Valli ‘Dolce Vita’ Late Harvest Riesling 24

Central Otago

Carmes de Rieussec Sauternes 23

Bordeaux, France

Pergola ‘Visner’ sweet cherry infused 22

Le Marche, Italy

Montilla Moriles Alvear PX 24

Jerez Spain

Graham’s 10yo Tawny Port 22

Porto, Portugal

Graham’s 20yo Tawny Port 38

Porto, Portugal

DESSERT COCKTAILS

Affogato 23

Espresso, vanilla ice cream, amaretto

Espresso Martini 23

Vodka, espresso, coffee liqueur, demerara

White Russian 24

Vodka, amaro Montenegro, cacao, gingerbread cream