



ONSLOW
J O S H E M E T T

DESSERT & FORTIFIED**75ml**

2022	Astrolabe Late Harvest Chenin Blanc	Marlborough	19
2015	Nevis Bluff Pinot Gris	Central Otago	19
2019	Churton Petit Manseng	Marlborough	20
2015	Ch. Guiraud, Sauternes	Bordeaux, France	42
NV	Yalumba Antique Muscat	Barossa, Australia	20
2019	Alvear Pedro Ximenéz	Montilla Moriles, Spain	23
NV	Lustau 'Don Nuno' Oloroso Seco	Jerez, Spain	20
NV	Graham's 10yo Tawny	Gaia, Portugal	25
NV	Graham's 20yo Tawny	Gaia, Portugal	38
NV	Barbeito Boal 'Reserva'	Madeira, Portugal	24

BRANDY/COGNAC/GRAPPA**30ml**

Martell VS	Cognac, France	18
Pierre Ferrand '1840' 1er	Cognac, France	20
Delord 1995 Bas Armagnac	Armagnac, France	24
Domfrontais 2015 Calvados	Calvados, France	18
Jacopo Poli 2014 Grappa Sassicaia	Tuscany, Italy	30
Hennessy 'XO'	Cognac, France	60

AFTER DINNER COCKTAILS**Espresso Martini**

Vodka, Coffee Liqueur, Espresso, Demerara / 24

Key Lime Pie

Lime, Pistachio Biscuit Infused Pisco, Cream, Tonic / 22

Sweet Temptation

Mango, Vanilla Vodka, Spiced Rum, Lime / 22

Crimson & Cream

White Chocolate, Chambord, Hazelnut, Pisco, Cream / 26

DESSERT**Chocolate Soufflé** Salted Pecan Ice Cream / 26*Espresso Martini / 24***Hazelnut Praline Cream** Blackberry Sorbet, White Chocolate Cake, Rosemary Oil / 24*Crimson & Cream Cocktail / 26***'Not Tiramisu' Layer Cake** *Chocolate Mousse, Salted Caramel / 22**Graham's 10 Year Old Tawny Port / 25***Bread & Butter Pudding** Candied Orange, Raisin, Rum Anglaise, Vanilla Ice Cream / 24*Yalumba Antique Muscat / 20***Onslow Petit Fours** / 20

Please ask your server for today's selection

CHEESE

The perfect finish after dessert, or instead.

A seasonal selection, brought tableside for you to choose from.
Served with pear chutney, lavosh, biscotti, and honeycomb.**1 for 18 / 3 for 54 / 5 for 90**