



**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
2014	Ch. Guiraud, Sauternes	Bordeaux, France	38
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
	Jacapo 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 / 20

**Sweet Temptation**

Mango, Vanilla Vodka, Spiced Rum, Lime / 22

**Strawberry Bliss**

Strawberry, Tequila, Olorosso Sherry, Cream Cheese / 24

**DESSERT****Passionfruit Soufflé** Crème Fraîche, Honey Ice Cream / 24*Astrolabe Late Harvest Chenin Blanc / 19***Carrot Sorbet** Whipped Basque Cheesecake, Pistachio Filo, Carrot Caramel / 24*Krug Grande Cuvée 172ème Édition / 60***'Not Tiramisu' Layer Cake** Chocolate Mousse, Salted Caramel / 20*Yalumba Antique Muscat / 20***Doris Plum Sorbet** Roasted Berries, Italian Meringue / 18*Vilaura Extra Brut Blanc de Blanc / 27***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, walnut bread, lavosh, biscotti, and honeycomb.**1 for 18 / 3 for 54 / 5 for 90**