

To Finish

Chocolate mousse with olive oil crumble, thyme glass and candied ginger (Vv, NF)	16
Apple tarte tatin with cinnamon sorbet, star anise crème pâtissière and a tuile (NF)	16
Nougat glacé with blackcurrant purée, fresh strawberry and honey crème diplomat (GF*)	16

Cheese – choice of the following (GF*)

Over the Moon triple cream brie with a grape and chardonnay jam
 Bleu d’Auvergne with walnut, date and fig
 Meyer vintage gouda with apple jelly

One	10
Two	18
Three	27

SWEET AS WEDNESDAY!

Desserts \$12

Every Wednesday from 5.30

Or finish with a drink...

Dessert wine and friends

Charles Wiffen Late Harvest Reisling, 2015, Malborough	9/40
Moscato di Pantelleria, 2015, Sicily	11/50
Johner Estate Noble Sauvignon Blanc, 2015, Gladstone	9/40
Taylors Fine Ruby Port	12
Valriz Tawny Port	12
Grahams 10 Year Tawny	14
Hennessy VSOP Cognac	12
Pedro Ximenez Sherry	9

Liqueurs

Amaretto	9
Baileys	8
Drambuie	8
Frangelico	8
Montenegro	9
Il Convento Limoncello	12

Dessert Cocktails

Irish Coffee	14
Espresso Martini	16
Irish Cream (Vv)	15

Olive.