

DESSERT

Cointreau and vanilla crème Brule (GF)

Served with refreshing sorbet \$13.50

Chocolate Demise

Layers of rich moist chocolate cake with chocolate mousse served with chocolate ice cream and fudge sauce \$12.90

Pecan Tart

An all-time favourite. A sweet pastry tart shell loaded with pecans and butterscotch filling Served salted caramel ice cream and walnuts \$12.90

Lemon de Sorrento

A heavenly union of delicate lemon cream gelato with a passionfruit centre, topped with a zesty fresh lemon sorbet all on a vanilla sponge base. \$13.50

Tiramisu

Amaretto and marsala soaked savoiardi sponge fingers layered with coffee infused mascarpone cheese, finished with chocolate fudge sauce \$12.90

Affagto *double shot espresso with one scope of vanilla ice cream \$8.50*

With liquor \$15.00

Special coffee- *double shot espresso, double shot of spirt or liquor of your choice*

Topped with cream. \$15.00

Cheeses board

New Zealand assorted cheese served with peach chutney, fresh fruit, nuts and crackers and selection \$29.90

Dessert wine

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| <i>Tempus Two Botrytis Semillon</i> | \$ 13.50 | \$ 65.00 |
| <i>Late harvest noble</i> | \$ 10.00 | \$ 55.00 |

Port

Tawny 10^{yr} Port \$ 15.00

Fine Tawny Port \$ 10.00