

## DESSERT

***Cointreau and vanilla crème Brule***  
*Served with refreshing sorbet \$12.50*

***Chocolate Demise***

*Layers of rich moist chocolate cake with dark chocolate mousse and light 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 \$12.00*

***Trio of ice cream***

*Chocolate, berry, vanilla, on brandy disks with chocolate and berry sauce, whipped cream. \$11.50*

***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. \$12.50*

***Chilled forest berry cheesecake***

*Served with berry culis, mixed berries, cream and toffee. \$12.00*

***Tiramisu***

*Amaretto and marsala soaked savoiardi sponge fingers layered with coffee infused mascarpone cheese, finished with chocolate fudge sauce \$12.50*

***Affagtto*** *double shot espresso with one scope of vanilla ice cream \$7.50*

*With liquor \$15.00*

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

*Topped with cream. \$15.00*

***Cheeses board***

*New Zealand assorted cheese served with preserved figs, chutney, fresh fruit and crackers selection \$25.90*

***Dessert wine***

<i>Trinity Hill Noble Viognier</i>	<i>\$ 13.50</i>	<i>\$ 65.00</i>
<i>Ned Noble Sauvignon Blanc</i>	<i>\$ 10.00</i>	<i>\$ 55.00</i>

***Port***

<i>Tawny 10<sup>yr</sup> Port</i>	<i>\$ 15.00</i>
<i>Fine Tawny Port</i>	<i>\$ 10.00</i>