



SWEETS

DESSERTS

DEVIL'S FOODCAKE \$8

chocolate cake, peanut butter ganache, sponge toffee

CHEESECAKE \$8

ask your server for today's flavour

GF SEASONAL CRÈME BRÛLÉE \$8

ask your server for today's flavour

GF CHEESE PLATE \$10

two artisan cheeses, compote & crostini



HOT DRINKS



COFFEE, ESPRESSO \$2.5

CAPPUCCINO \$3

LATTE \$3

HOT CHOCOLATE \$3

TEA \$3

tropical green | earl grey | english breakfast | chamomile citrus | mint | aromatic chai

AFTER DINNER DRINKS

NUTTY IRISHMAN \$7

1/2oz baileys, 1/2oz frangelico, coffee, whip cream

MONTE CRISTO \$8

1/2oz kahlua, 1/2oz grand marnier, coffee, whip cream

BAILEY'S COFFEE \$7

1 oz Bailey's Irish cream, coffee, whip cream

NOCTURNO \$6

1/2 oz Bacardi dark rum, 1/2 oz kahlua, orange peel

PORT 2 OZ

TAYLOR 10 YR \$10

SCOTCH 1 OZ

GLENFIDDICH 12 YR \$9

AUCHENTOSHEN 12 YR \$10

DALWHINNIE 15 YR \$16

OBAN 14 YR \$16

LAGAVULIN 16 YR \$16

DIGESTIF 1 OZ

NONINO GRAPPA \$10