

# DESSERTS

## **Honey Pannacotta 13.50**

Peach puree, passion fruit sorbet

## **Raspberry & White Chocolate Ice Cream Pyramid 13.50**

Raspberry coulis, Persian fairy floss

## **Frangelico Affogato 10.50**

## **Chocolate Tasting Plate**

for one 15.50

for two 24.50

Flourless chocolate cake, chocolate pistachio terrine, death by chocolate ice cream, peanut butter disaster, hot chocolate shot

## **Pavlova 12.50**

Fresh fruit, Chantilly cream

## **Cheese 21.50**

Soft cheese, hard cheese, blue cheese, quince paste, fruit, olive oil, lavosh



CAFE BAR RESTAURANT

---

## **COCKTAILS & MORE**

### **Zombie 17.50**

Dark Rum, Cointreau, pineapple juice, lime, passionfruit, mint garnish

### **Mojito 17.50**

White rum, lime juice, sugar syrup, mint, a dash of soda

### **Strawberry Caprioska 17.50**

Double vodka, fresh strawberries, fresh lime

### **Appletini 17.50**

Vodka, apple liqueur, sugar syrup

### **Espresso Martini 17.50**

Vodka, Kahlúa, espresso coffee, sugar syrup

### **Margarita 17.50**

Tequila, Cointreau, lime juice, sugar syrup, salt

### **The Sure Thing 17.50**

Lychee, passionfruit, vodka, white rum

### **The Green Machine 19.50**

Hendricks Gin, fresh cucumber, mint, lime juice

### **Long Island Ice Tea 19.50**

Tequila, Cointreau, white rum, vodka, lime juice, cola, fresh lemon

## **SINGLE MALT WHISKY**

Laphroaig 12.50

Yamazaki 12.50

## **PORT**

Penfolds Father 7.50

Penfolds Grandfather 14.50

## **COGNAC**

Courvoiser VSOP 12.50