



DESSERTS

ESPRESSO CHOCOLATE CRUNCH \$15

devil's doof, cocoa nibs, chestnut crisp, chocolate espresso mousse, spicy chocolate IC

SNOW BALL \$18

passion fruit mousse, vanilla sponge cake, salted caramel, macadamia nut brittle

ANGEL SPICY \$15

angel food cake, honey fig sauce, spice crumble, chantilly cream, prickly pear sorbet

CHEESE BOARD \$18

Chef's selection of three cheeses, fig jam, crostini

SORBET TRIO \$11

prickly pear, blood orange & cherry, pomegranate & black currant

ICE CREAM TRIO \$11

candy cane lane, apple cider, spicy chocolate

ESPRESSO MARTINI \$14

Stoli vanilla, Kahlúa, Grand Marnier, fresh espresso

IRISH COFFEE \$13

Jameson ^{AND} Sugar In The Raw set on fire, topped ^{with} coffee and fresh whipped cream

PASTRY CHEF ✨ *Amanda Siever*

AFTERS

AFTER DINNER DRINKS

DISARONNO \$10

SAMBUCCA WHITE \$7

BAILEY'S \$11

BENEDICTINE \$14

KAHLUA \$9

GREEN CHARTREUSE \$21

AMARO

FERNET BRANCA \$10

CYNAR \$11

MONTENEGRO \$13

NONINO \$20

BRANDY

HENNESSY VS \$12

HENNESSY VSOP
PRIVILEGE \$20

HENNESSY PARADIS \$183

KAMMER WILLIAMS PEAR \$22

DESSERT WINE

GRAHAM'S
10YR TAWNY PORT \$12

GRAHAM'S
20YR TAWNY PORT \$19

GRAHAM'S
30YR TAWNY PORT \$42

GRAHAM'S
40YR TAWNY PORT \$52

STEINDORFER CUVÉE KLAUS BEERE-
NAUSLESE \$14

KRACHER BEERENAUSLESE CUVÉE
\$20

GRAY GHOST VNYD LATE HARVEST
VIDAL, "ADIEU" \$22

TRUMMERS

CAFÉ

LATTE \$5.50

AMERICANO \$4.50

CAPPUCCINO \$5.50

ESPRESSO \$4.50

COFFEE \$3.50

HARNEY ^{AND} SONS TEAS \$3.50