



DESSERTS

Crêpes Suzette for two - prepared tableside	\$28
Artisan cheese selection with lavosh and quince	\$15 \$35
Parisienne apple tart with vanilla ice cream	\$15
Classic Affogato with espresso, vanilla ice cream, and Brookie's MAC liqueur	\$15
Lemon Sorbet	\$10

DIGESTIFS

DESSERT WINE

2018 Tahbilk Estate Cane Cut Marsanne	\$10 \$38
Morris Classic Topaque	\$9 \$36
Morris Classic Muscat	\$9 \$36

PORT AND COGNAC

Hennessy VSOP Congac	\$12
Remy Martin 1738 Accord Royal Congac	\$15
Janneau VSOP Grand Armagnac	\$15
Galway Pipe Port 12YO	\$10
Morris Classic Tawny Port	\$9 \$36

LIQUEUR

Baileys Irish Cream	\$8
Disaronno Amaretto	\$8
Cointreau	\$8
Mr Black Cold Brew Coffee Liquer	\$8
Brookie's Macadamia and Wattleseed	\$8
Chambord	\$9
Housemade Limoncello	\$10