



DESSERT

Crêpes Suzette for two - \$28

Prepared Tableside

Parisienne Apple Tart - \$15

Vanilla ice cream

Classic Affogato - \$15

Espresso, vanilla ice cream, Bookie's MAC liqueur

Artisan Cheese Selection - \$15 / \$35

Lavosh and quince

Lemon Sorbet - \$10

POST MEAL COCKTAILS

Bailey's Coffee - \$15

Baileys, cream, brown sugar, coffee, dark cocoa on top, mozart liquor

Irish Coffee - \$15

Jameson, Grand Marnier, coffee, full cream, brown sugar, orange zest

Brandy Alexander - \$18

Chantelle Brandy, cream, baileys, coffee bean grated on top

DESSERT



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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 Cognac	\$12
Martell VSOP Cognac	\$15
Courvoisier XO Cognac	\$30
Janneau VSOP Grand Armagnac	\$15
Chantelle Brandy	\$10
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 Liqueur	\$8
Brookie's Macadamia and Wattleseed	\$8
Chambord	\$9
Housemade Limoncello	\$10