

# DESSERT

## **Ice Cream & Sorbet | \$14.00**

Two scoops with Chocolate Pirouette  
Ice Cream: Vanilla, Chocolate, Rum Raisin  
Sorbet: Raspberry with berries & mint

## **(GF) Chocolate Ganache Cake | \$16.00**

Whipped Cream, Berries

## **Blackberry Lavender Cheesecake | \$17.00**

Blackberry Coulis, Chantilly Cream, Berries  
and Mint

## **Deconstructed Key Lime Pie | \$17.00**

Graham Cracker Crumble, Whipped Cream,  
Candied Lime

## **Dates Sticky Toffee Pudding | \$18.00**

Soaked in Warm Toffee Sauce and Vanilla  
Ice Cream

## **Chocolate Decadence | \$18.00**

Chocolate Mousse Cake, Coffee Creme, Chocolate  
Sauce, Cinnamon Tuille, Berries

## **Daily Selection Cheese Plate | \$24.00**

Seasonal Imported Cheeses, Grapes, Berries, Truffle  
Honey, Sourdough Wafers and Crackers

**(GF) | Gluten Free**

## After Dinner Drinks

### **Coffee & Tea's**

**Fernet Branca | \$16.00**

**Cognac D'usse | \$18.00**

**Grahams 10 Year Old Port | \$16.00**

**Dows 20 Year Old Port | \$19.00**

**Scotch & Whiskey's | Upon Request**

Please ask your server for more details

**À la carte plus 17% gratuities.**

**Please notify us of any allergies.**

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne  
illness, especially if you have certain medical conditions.*