

Desserts

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14.0

Pistachio Semi Freddo

with strawberry couli and fresh fruits.

Sicilian Brandy Snaps

filled with sweet creamy ricotta and cinnamon vanilla sauce.

Cream Brulee Classic

with Irish cream and fresh garnish.

Trio of Sorbets

served in lady finger chests and fruits coulis.

House Cheese Cake

with fresh fruits and Chantilly cream.

Warm Soft Centered Chocolate Bomb Torte

served over vanilla sauce with baked red berries.

selection of specialty cheeses

served with house made conserves, crackers and pear.

Awa Blue

a pale creamy body with a moist, crumble texture.

Aorangi Brie

a rich milky taste, with just a hint of earthiness and mushrooms.

Gouda

a smooth, semi-soft cheese with a slightly nutty, fruity flavour.

Single 16.5

Double 25.5

Trio 33.5

special coffees

irish - jamesons whiskey 8.20

nero - galliano liqueur 8.20

mexican - kahlua liqueur 8.20

french - cointreau liqueur 8.20

orange express - gran marnier and

chocolate liqueur 10.80

gbs addiction - kahlua and baileys liqueur 10.80

G - Gluten Free



One account per table. Surcharge on public holidays. Outside catering available.

Dessert Beverages

Cognacs

Hennesey v.s.o.p 9.50

Port

Taylor's fine old ruby 7.20

Taylor's fine old tawny 7.20

Coffee

Long Black 3.50

Flat White 4.00

Cappuccino 4.00

Espresso 3.50

Ristretto 3.50

Americano 3.50

Short / Long Macciato 3.50

Latte 4.00

Hot Chocolate 4.50

Moccachino 4.50

Iced Coffee 5.00

Iced Moccachino 5.00

Iced Chocolate 5.00

Fluffy 2.00

Extras

Decaf 0.50

Soy 0.50

Extra Shot 0.50

Chai Syrup 0.50

Vanilla Syrup 0.50

Hazelnut Syrup 0.50

Bowl 0.50

Teas

English Breakfast 3.60

Earl Grey 3.60

Japanese Green Tea 3.60

Peppermint 3.60

Chamomile 3.60

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