



DESSERT

Rum & coconut sponge, macerated strawberries, coconut Chantilly, purple basil 14

Pair with – Johner Estate, ‘Noble’ Late Harvest Syrah, 2017, *Martinborough, NZ 12*

Chocolate & hazelnut mousseline, tangelo curd, cannoli chip, burnt hazelnut 15

Pair with – Château de Villefranche, Sauternes, 2016, *Bordeaux, FR 11*

SWEET TREATS

Handmade salted vanilla caramels 6

Pair with – Château de Villefranche, Sauternes, 2016, *Bordeaux, FR 11*

Green apple sorbet 8

Pair with – Johner Estate, ‘Noble’ Late Harvest Syrah, 2017, *Martinborough, NZ 12*

Caramelised banana gelato 8

Pair with – Château de Villefranche, Sauternes, 2016, *Bordeaux, FR 11*

Affogato - vanilla bean gelato, espresso* 9

Variety of liqueurs available – *Please ask your server*

CHEESE

Manchego ESP, pear, honey, rye cracker, sourdough* 14

Pair with – Taylors 10yo Tawny Port, NV, *PT 16*

Why not finish off with a glass of housemade lemon & thyme limoncello? **10**

ALL CAN BE GLUTEN FREE ON REQUEST