

## ***Desserts***

### **Blueberry Mousse Tart (Vegan)**

Creamy blueberry mousse in a rich chocolate shell, coconut sorbet **\$18**

### **Citrus Raspberry Cheesecake (Gluten free)**

Vibrant citrus and raspberry cheesecake on a buttery gluten free base **\$18**

### **Trio of Sorbets (VE)**

Chefs ever changing variety **\$18**

### **S'mores Tart**

Rich chocolate ganache, buttery biscuit shell topped with  
toasted marshmallow meringue **\$18**

### **Cheeseboard**

Local and international cheeses, fig jam, toasted nuts, toasted sourdough **\$32**

### **Affogato** Vanilla bean ice cream, double espresso

**\$12**  
Add single liqueur **\$18**

## ***After Dinner Drinks***

### **Special Liqueur Coffees**

Jameson, Baileys, Frangelico, Averna, Kahlua, Cointreau  
Your favourite with fresh cream **\$18**

### **Midnight Meringue**

Vanilla Vodka, Limoncello, Lemon, Ginger, Egg **\$22**

### **Espresso Martini – Vanilla Vodka, Kahlua, Fresh Coffee**

*We offer a selection of Tea and Coffee* **\$22**

### **Dessert Wines**

The Cider Factorie Ice Cider	Bottle <b>\$35</b>	Glass <b>\$13</b>
------------------------------	--------------------	-------------------

### **Ports**

Vilagrad's 20-year-old	Glass <b>\$18</b>
Taylor's Special Tawny	Glass <b>\$13</b>
Vilagrad's Vintage	Glass <b>\$13</b>