

SWEETS

- Chocolate & hazelnut fondant** 17
Aka Lava Cake, with vanilla ice cream
- Ricotta Cheesecake** 17
Pink peppercorn, lime & tequila syrup
- Chef's Sweet Surprise** 17
Each week, our chefs delight in creating a special treat just for you.
Ask our friendly staff about this week's indulgent surprise!

DESSERT BY THE GLASS

- Yalumba FSW Botrytis Viognier (2023) Sticky wine** 12
Golden and luscious, with notes of apricot,
honey & citrus zest
- Rockford P.S Marion, tawny port** 17
Barossa tawny, rich and nutty, Layered with dried
fruit and toffee
- Galway Pipe Grand Tawny (12 years)** 15
Aged elegance, smooth and velvety with caramel,
spice, and raisin warmth
- House-made Limoncello** 12
Handcrafted limoncello, sunshine in a glass!
- Grappa Tignanello Antinori** 17
A refined grappa distilled from the pomace of Tignanello, offering
notes of ripe fruit, vanilla, and oak with a long, harmonious finish.
- Pistacchio Martini** 25
Vodka, Italian pistacchio liquor, White chocolate syrup
Aqua faba, white chocolate and pistacchio crumb rim