

## Dessert Menu

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**Chocolate Fudge Cake** 16.50

Served with Frangelico mousse & olive oil gel, finished with textures of blackcurrant, vanilla bean ice-cream & a white chocolate almond crunch

**Pistachio Profiterole** 16.50

Served with vanilla bean custard, salted caramel gel, strawberry gel & served with caramelised banana, banana ice-cream and pistachio praline

**White Chocolate Cheesecake with Citrus** 18.80

White chocolate cheesecake with mandarin and grapefruit gel, honey macadamia crumble, candied mandarin peel, blood orange sorbet and honeycomb

**Deconstructed Tiramisu** 16.80

Chocolate soil, kahlua cream, espresso jelly, coffee mascarpone mousse & hazelnut sponge

**Sticky Date & Macadamia Bombe Alaska** 19.00

Honey macadamia ice-cream encased in swirls of meringue, on a sticky date pudding served with butterscotch sauce

**Selection of Homemade Ice-Cream & Sorbet** 16.00

Served with macerated berries and Persian fairy floss

**Ice-Cream**

Chocolate

Ferrero Rocher

Vanilla Bean

Coconut & Pandan (vegan)

Blueberry Yoghurt

**Sorbet**

Passionfruit

Strawberry

**Coco's Cheeses**

Please see our cheese menu for today's selection

## *Coffee & Hot Drinks*

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<i>Espresso, double espresso</i>	5.50
<i>Long black</i>	5.50
<i>Flat white</i>	5.50
<i>Macchiato, long macchiato</i>	5.50
<i>Cappuccino</i>	5.50
<i>Babycino</i>	2.00
<i>Café latte</i>	5.50
<i>Chai latte</i>	5.50
<i>Vienna</i>	5.50
<i>Affogato</i>	7.00
<i>Frangelico Affogato</i>	15.50
<i>Mocha, hot chocolate</i>	6.50
<i>Iced Coffee/ iced chocolate with homemade vanilla bean ice-cream, whipped cream &amp; served in an old fashioned soda glass</i>	8.50
<i>Teas &amp; Infusions</i>	5.00

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*English breakfast*  
*Supreme Earl grey*  
*Peppermint*  
*Lemon & ginger*  
*Green tea*  
*Darjeeling*  
*Chamomile*

## *Liqueur Coffees* 10.50

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<i>Calypso – Tia Maria</i>	<i>Roman - Galliano</i>
<i>Mexican – Kahlua</i>	<i>Parisienne – Cointreau</i>
<i>Jamaican – Coruba Rum</i>	<i>Brazilian – Crème de Cacao</i>
<i>Irish – Irish whiskey</i>	
<i>Velvet – Baileys</i>	<i>Spanish – Grand Marnier</i>

## *Liqueurs* 11.00

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<i>Amaretto</i>	<i>Kahlua</i>
<i>Baileys</i>	<i>Limoncello</i>
<i>Cointreau</i>	<i>Malibu</i>
<i>Dom Benedictine</i>	<i>Sambucca Black</i>
<i>Drambuie</i>	<i>Sambucca White</i>
<i>Frangelico</i>	<i>Southern Comfort</i>
<i>Grand Marnier</i>	<i>Schnapps</i>
<i>Jagermeister</i>	<i>Tia Maria</i>

## Dessert Wine

Glass 375ml

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<i>De Bortoli Noble One Botrytis Semillon, Bilbul NSW</i>		67.00
<i>Vasse Felix Cane Cut Semillon, Margaret River WA</i>	9.70	41.60

## Port & Fortified Wine

60ml

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<i>Galway Pipe</i>	8.50
<i>MV Woodstock Muscat</i>	8.50
<i>Penfolds Club Tawny Port</i>	5.00
<i>Penfolds Grandfather Rare Tawny</i>	14.00
<i>Valdespino Pedro Ximinez</i>	7.80

## Whiskey

### *Blended Scotch Whiskey*

<i>Ballantine's Finest</i>	10.00
<i>Chivas Regal 12 yr old</i>	12.00
<i>Johnny Walker Black 12 yr old</i>	12.00
<i>Johnny Walker Red</i>	10.00

### *Single Malt Whiskey*

<i>Aberlour 16yr old Double Cask (Speyside)</i>	15.00
<i>Bowmore 12 yr old (Islay)</i>	15.00
<i>Bowmore 18 yr old (Islay)</i>	18.00
<i>Glenfiddich 12 yr old (Speyside)</i>	12.00
<i>Glenmorangie 10 yr old (Highland)</i>	12.00
<i>The Glenlivet 12 yr old (Speyside)</i>	12.00

### *Irish Whiskey*

<i>Jameson Caskmates Stout Edition</i>	15.00
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### *Bourbon Whiskey*

<i>Canadian Club Rye Whisky</i>	10.00
<i>Jack Daniels Old No.7</i>	11.00
<i>Jim Beam White Label</i>	10.00
<i>Makers Mark</i>	11.00
<i>Wild Turkey</i>	11.00

## Armagnac

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<i>Delord Bas-Armagnac 1985</i>	25.50
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## Cognac

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<i>Courvoisier VSOP</i>	15.00
<i>Hennessy XO</i>	34.00
<i>Martell VSOP</i>	15.00
<i>Remy Martin VSOP</i>	16.00
<i>Remy Martin XO</i>	34.00
<i>St Remy VSOP Brandy</i>	10.00