

SWEETS

GINGER CREME BRULEE, PASSIONFRUIT, BRANDY SNAP, SHERBET. 18

PROFITEROLES, VIET COFFEE ICE CREAM, CHOCOLATE GANACHE, HAZELNUT, PISTACHIO. 18 GF

NECTARINE MELBA, POACHED NECTARINE, RASPBERRY, SHORTBREAD, PISTACHIO ICE CREAM 18

AFTER MEAL DRINKS

AMARO – TO THE BITTER END

Aromatic, herbal, bittersweet liqueurs served as a digestif after a meal. We love them.

They are wonderful.

30ml 14 or 45ml 18. Served with ice and garnish.

Amaro Montenegro: Sweet, light bitterness. Tangerine, cucumber, black cherry, orange.

Zucca Rabarbaro: Sweet-ish with notes of smoked rhubarb and bitter orange.

Averna: Cola, orange peel, licorice, vanilla. Subtle bitterness.

Cynar: Savoury, herbal and earthy vegetal notes, sweet caramel finish.

Fernet Branca: Strong and medicinal, 27 herbs, spices, roots, barks and botanicals.

Braulio: Highly aromatic with pine, chamomile, floral bitterness and warm spice.

Becherovka: Mentholated medicinal with clove, ginger, cinnamon, honey and bark.

Or otherwise try some:

Not Your Nanna's Brandy. 16

Great Southern Distilling Co. Oraiste Orange Liqueur. 14

FRENCH PRESS COFFEE AND TEA

We use Beck and Call, single origin Ethiopian coffee and have a selection of loose leaf Tea flavours.

Please see your waitstaff for more information.