

DESSERT

- Lemon cremeux, poppyseed sponge, textures of strawberry, verjuice jelly 16
- Callebaut chocolate, Riverland mandarin cream, olive oil ice-cream 17
- Semolina custard, pistachio, raspberry, mastiha, kataifi 17
- Affogato - house made ice cream with espresso coffee & biscotti 12
- Affogato - add your favourite liqueur 8
- Selection of petit fours 12

CHEESE

- cheese plate with house made lavosh, quince, muscatels, apple
- one cheese 18 two cheeses 28 three cheeses 33

DESSERT WINE

- battle of bosworth 'clarence' semillon 11 / 38
- montevecchio moscato 12 / 39

COCKTAILS, FORTIFIEDS, DIGESTIVES, COGNAC

- espresso martini 18
- negroni 18
- stanton & killeen 12 yr old muscat 9.5
- strega 9
- hennessy XO 15.5

D'ANGELO COFFEE & T-BAR TEAS

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