



HAPPILY EVER AFTER DINNER DESSERT

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CHOCOLATE SLAB	\$12
served w/ raspberry coulis & double cream	
BREAD AND BUTTER PUDDING	\$12
served w/ crème Anglaise & rum & raisin ice cream	
SORBET DU JOUR ^{GF}	\$12
served w/ Pistachio nut praline	
COCONUT AND RUM PARFAIT ^{GF}	\$12
served w/ candied lime syrup	
MAKE YOUR OWN TASTING PLATE FOR TWO	\$22
choice of two desserts	

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THE PERFECT AFTER DINNER DRINK

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AFFOGATO (ITALIAN FOR 'DROWNED')			
w/ Frangelico or Liquor 43	12.5	Plain	7.0
FORTIFIED 60ML		COGNAC 30ML	
Grant Burge 10 year old	7.0	Courvoisier VS	12.0
Morris Liqueur Tawny	7.0	Hennessy VSOP	15.0
Galway Pipe Tawny	8.5		
DESSERT 90ML		SHERRY 60ML	
De Bortoli Noble One Botrytis Semillon	10.0	Pedro Ximenez	7.5

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