



bacchus

Dessert Selection

\$16

rhubarb crème brulee

chocolate brownie with vanilla ice cream
and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

apple tarte tatin with ice cream and fresh cream

Selection of Local Evansdale Cheese

\$20 per person

Bay Blue

Farmhouse Brie

Komene Kass

served with Quince

Chocolate Martini Cocktail - \$16.00



A delicious, sweet, white and dark chocolate martini



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