



Dessert Selection

\$20

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

whiskey caramel, orange and chocolate mousse
with orange crumble

Selection of Local Evansdale Cheese

\$25 per person

Bay Blue, Farmhouse Brie, Kass
served with quince and Blueskin Bay honeycomb

affogato – vanilla ice cream \$12
(add a nip)

Frangelico, Cointreau, Baileys - \$20

Chocolate Martini Cocktail - \$22.00



A delicious, sweet, white and dark chocolate martini

Selection of liqueurs, ports and single malt whisky