



## Dessert Menu



- Floating Island (GF)**- meringue, \$14.00  
*with crème anglaise, caramel and almonds*
- Homemade Tiramisu**- espresso lady \$14.00  
*fingers, mascarpone cream, cocoa*
- Cherry Almond Tart** \$14.00  
*Homemade local cherry compote and vanilla ice cream*
- Classic Crème Brulee (GF)** \$14.00
- Warm Chocolate Tart** \$14.00  
*Vanilla Ice Cream and caramel*  
*\*all dessert house made*

### **DESSERT WINE**

- Chateau Loupiac Gaudiet* \$14.00
- Domaine La Luminaille "Grenat '22.* \$14.00  
*(100% syrah)*
- Tawny 10yr Port* \$16.00
- Tawny 20yr Port* \$22.00

### **Cordials \$15.00**

- Calvados Pays D' Auge*
- Hardy VSOP Premier Cru De Cognac*
- Armagnac De Montal VSOP*
- Amaretto Liqueur*
- Grand Marnier Orange Liqueur*
- Eau-De-Vie Mirabelle Massenez*  
*(yellow plum)*
- Poire Williams Pear Eau-De-Vie Massenez*