

Dessert Menu

White Chocolate & Coconut Truffle 18.80

White chocolate , coconut & mango truffle finished with coconut crumble & passionfruit curd

Espresso Torte 18.80

Hazelnut cake, chocolate mousse & espresso cream with a chocolate mirror glaze & vanilla bean ice-cream

Textures of Cherry 16.80

Cherry semifreddo , sour cherry & chocolate cherry fudge finished with honeycomb & pistachio crumble

Strawberry & Rhubarb Panna Cotta 16.80

Vanilla panna cotta with rhubarb jelly, strawberry sorbet, meringue & fresh strawberries

Raspberry & Dark Chocolate Garden 18.80

Layers of raspberry & chocolate mousse with walnut brownie , salted caramel gel, raspberry sorbet & chocolate soil

Sticky Date & Macadamia Bombe Alaska 19.00

Honey macadamia ice-cream encased in swirls of meringue, on a sticky date pudding served with butterscotch sauce

Selection of Homemade Ice-Cream & Sorbet 16.00

Served with macerated berries and Persian fairy floss

Ice-Cream

Chocolate

Hazelnut

Vanilla Bean

Sorbet

Passionfruit

Raspberry

Strawberry

Coco's Cheeses

Please see our cheese menu for today's selection

Chocolate Baci 2.50

Coffee & Hot Drinks

<i>Espresso, double espresso</i>	5.00
<i>Long black</i>	5.00
<i>Flat white</i>	5.00
<i>Macchiato, long macchiato</i>	5.00
<i>Cappuccino</i>	5.00
<i>Babycino</i>	1.50
<i>Café latte</i>	5.00
<i>Chai latte</i>	5.00
<i>Vienna</i>	5.00
<i>Affogato</i>	7.00
<i>Mocha, hot chocolate</i>	6.00
<i>Iced Coffee/ iced chocolate with homemade vanilla bean ice-cream, whipped cream & served in an old fashioned soda glass</i>	7.50

Teas & Infusions 5.00

<i>English breakfast</i>
<i>Supreme Earl grey</i>
<i>Peppermint</i>
<i>Lemon & ginger</i>
<i>Green tea</i>
<i>Darjeeling</i>
<i>Chamomile</i>

Liqueur Coffees 9.50

<i>Calypso – Tia Maria</i>	<i>Roman - Galliano</i>
<i>Mexican – Kahlua</i>	<i>Parisienne – Cointreau</i>
<i>Jamaican – Coruba Rum</i>	<i>Brazilian – Crème de Cacao</i>
<i>Irish – Irish whiskey</i>	
<i>Velvet – Baileys</i>	<i>Spanish – Grand Marnier</i>

Liqueurs 10.00

<i>Amaretto</i>	<i>Kahlua</i>
<i>Baileys</i>	<i>Limoncello</i>
<i>Cointreau</i>	<i>Malibu</i>
<i>Dom Benedictine</i>	<i>Sambucca Black</i>
<i>Drambuie</i>	<i>Sambucca White</i>
<i>Frangelico</i>	<i>Southern Comfort</i>
<i>Grand Marnier</i>	<i>Schnapps</i>
<i>Jagermeister</i>	<i>Tia Maria</i>

Dessert Wine

Glass 375ml

De Bortoli Noble One Botrytis Semillon '11, Bilbul NSW		67.00
Vasse Felix Cane Cut Semillon '13, Margaret River WA	9.70	41.60

Port & Fortified Wine

750ml

Galway Pipe	8.50	75.00
Harvey's Bristol Cream Sherry	8.50	
Penfolds Club Tawny Port	5.00	30.00
Penfolds Grandfather Rare Tawny	14.00	150.00
Valdespino Pedro Ximinez	7.80	
Stanton & Killeen Classic 12 yr Muscat -500ml	11.00	68.00
Stanton & Killeen Classic 12 yr Tokay- 500ml	11.00	68.00

Whiskey

Blended Scotch Whiskey

Ballantine's Finest	9.50
Chivas Regal 12 yr old	11.00
Johnny Walker Black 12 yr old	12.00
Johnny Walker Red	10.00

Single Malt Whiskey

Bowmore Legends (Islay)	12.00
Glenfiddich 12 yr old (Speyside)	12.00
Glenmorangie 10 yr old (Highland)	12.00
The Glenlivet 12 yr old (Speyside)	12.00

Irish Whiskey

Jameson 12 yr old	15.00
Jameson Red Breast 12 yr old	18.00

Bourbon Whiskey

Canadian Club Rye Whisky	9.50
Jack Daniels Old No.7	10.00
Jim Beam White Label	9.50
Makers Mark	10.00
Wild Turkey	10.00

Armagnac

Delord Bas-Armagnac 1985	25.50
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Cognac

Courvoisier VSOP	15.00
Hennessy XO	34.00
Martell VSOP	15.00
Remy Martin VSOP	16.00
Remy Martin XO	34.00
St Remy VSOP Brandy	9.50