



dessert menu

Trio of Killinchy Gold Ice creams (your wait staff will advise) served with a Hazelnut Tuille & Crème Anglaise	13.5
Blueberry & Apple Crumble served with Vanilla Bean Ice cream	13.5
Manuka Honey & Gingerbread Brulee with Almond Crisps	13.5
Pinot Poached Pear with an Iced Vanilla Parfait & Pistachio Praline	13.5
Chocolate Plate; Chocolate Macadamia Brownie White Chocolate Ice Cream Dark & White Chocolate Terrine	13.5
Trio of Whitestone Cheeses , Medal winning combination Windsor Blue, smooth and buttery Totara Tasty Cheddar, aged with classic strong flavour sharp finish Whitestone Brie, delicate mushroom flavours	16.0

dessert wines

2000 Montana Virtu Noble Semillon Hawkes Bay. Rich, complex, honeyed and ripe.	GI 13.5	55.0
2002 Cloudy Bay Late Harvest Riesling Marlborough. Light and lovely with excellent richness		50.0

ports

Galway Pipe (Tawny)	7.5
De Bortoli Old Boys	10.0
Taylor's 10 yr old	13.0
Grahams 20 yr old	20.0

hot drinks

Filter Coffee	3.0	English Breakfast	3.0
Short or Long Black	4.0	Earl grey	3.0
Flat White	4.0	Peppermint	3.0
Latte or Cappuccino	4.5	Chamomile	3.0
Hot Chocolate	4.5	Fruit infusion	3.0

special coffees

all 10.0

Irish coffee	
Galliano coffee	
Drambuie coffee	
Boardwalk special (<i>grandmarnier & brandy</i>)	
Pillow talk (<i>hot chocolate with baileys & drambuie</i>)	

cognacs

Courvoisier V	9.0
Remy Martin VSO	13.0
Remy Martin XO	22.0

single malt whiskies

shooters

all 9.0

Glenmorangie 10yr	9.5	A.B.C amaretto, baileys, cointreau
Laphroig 10yr	11.5	Electric Banana banana, lime j, tequila
Glenfiddich 10yr	9.5	Apple Pie cinnamon & apple schnapps
Knockando	10.0	B.B.C benedictine, baileys, cointreau
Talisker 10y	10.5	Toothless Cowboy butterscotch, baileys
Glenkinchie 10yr	10.5	Hard On kahlua, amaretto, baileys
		Chastity Belt tia maria, franjelico, baileys
		Mini Tiramis vodka, kahlua, butterscotch cream

liqueurs

a full range of liqueurs are available