



Desserts & Digestives

Desserts

Oolaa's Layered Cheesecake	\$85
Creamy cheesecake mix, layered with fresh berry compote and crumbled cheesecake base - topped with berries	
Banoffee Pie	\$75
Classic dessert decadence, with bananas, cream and toffee, on a sweet pastry base	
Apple & Blackberry Crumble	\$70
Served with a jug of piping hot creamy custard	
Pavlova	\$90
Light and fluffy meringue, topped with Chantilly cream and piled high with fresh cut fruit and Passion fruit served with mango ice cream	
Molten Chocolate Lava Pudding	\$85
Served with vanilla bean ice cream	
Please allow 15 mins	
Gourmet Cheese Platter	\$100pp
Selection of 3 cheeses, bread, fruits, nuts and quince	
minimum 2 persons sharing	

After Dinner Cocktails

Espresso Martini

\$90

Kim & Co. espresso shot, shaken with vodka and Kahlua

White Chocolate & Passion Fruit Martini

\$90

Absolut vanilla vodka, Alize, white chocolate syrup shaken with passion fruit and fresh grapefruit juice – Served in a white chocolate rimmed glass

Toblerone Martini

\$90

Frangelico, Kahlua and Bailey's, shaken with cream and honey
Served in a chocolate rimmed glass

Dessert Wines, Port & Digestives

Glass

Bottle

Pio Cesare Moscato d'Asti Piedmont, Italy

\$90 (90ml)

\$380

Marchesi de Frescobaldi Pomino Vinsanto, Italy

\$1000

Taylor's Reserve Port Portugal

\$65 (60ml)

Penfold's Grandfather Port Australia

\$200 (60ml)

Tio Pepe Dry Sherry Spain

\$70 (60ml)

Single Malt Whiskeys & Cognac

Glenmorangie 10yo \$100

Remy Martin VSOP

\$85

Macallan 12yo \$90

Martell VSOP

\$85

Macallan 18yo \$150

Remy Martin XO

\$200

Glenfiddich 12yo \$85

Martell XO

\$200

Glenfiddich 18yo \$140

Liqueur Coffees

Australian Coffee – Bundaberg Rum, coffee and cream

\$90

Irish Coffee – Jameson's Whiskey, coffee and cream

\$90

Italian Classico – Amaretto, coffee and cream

\$90