



Desserts & Digestives

Desserts

Oolaa's Layered Cheesecake \$85

Creamy cheesecake mix, layered with fresh berry compote and crumbled cheesecake base - topped with berries

Our team recommends this dessert with a glass of Saint Hallett Riesling for \$50 only

Banoffee Pie \$75

Classic dessert decadence, with bananas, cream and toffee, on a sweet pastry base

Our team recommends this dessert with an Irish Coffee for \$65 only

Apple & Blackberry Crumble \$70

Served with a jug of piping hot creamy custard

Please allow 15 mins

Our team recommends this dessert with an Espresso Martini for \$50 only

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

Our team recommends this dessert with a Sacred Hill Sauvignon Blanc for \$60 only

Molten Chocolate Lava Pudding \$85

Served with vanilla bean ice cream

Please allow 15 mins

Our team recommends this dessert with a Toblerone Martini for \$65 only



Desserts & Digestives

Digestives

After Dinner Cocktails

Espresso Martini \$90
illy espresso shot, shaken with vodka and Kahlua

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	\$85 (90ml)	\$450
Marchesi de Frescobaldi Pomino	Vinsanto, Italy	\$90 (90ml)	\$550
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	\$90
Macallan 12yo	\$90	Martell VSOP	\$90
Macallan 18yo	\$150	Remy Martin XO	\$200
Glenfiddich 12yo	\$90	Martell XO	\$200
Glenfiddich 18yo	\$150		

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