DESSERT
ALL $9

Chocolate Stout Layer Cake
MALTED MILK ICE CREAM,
CARAMELIZED BACON RICE CRISPIES

Irish Coffee Cheesecake
JAMESON CHANTILLY, SALTED JAMESON CARAMEL,
BROWN BUTTER CRUMBLE

Blueberry Mascarpone Fritters
LEMON SUGAR, SWEET CORN ICE CREAM

Nutella Crunch Ice Cream Bonbon
HAZELNUT SABLÉ CRUST, ORANGE CREMEUX,
FRESH STRAWBERRIES, TOASTED HAZELNUTS

Brown Sugar Crème Brûlée
BROWN ALE GLAZED RASPBERRIES,
TOASTED ORANGE CARDAMOM POUND CAKE

Ice Cream & Sorbet
Choice of 3

MALTED MILK ICE CREAM, INNUS & GUNN ICE CREAM,
NUTELLA COOKIE ICE CREAM, ROASTED STRAWBERRY ICE CREAM,
SWEET CORN ICE CREAM, PINEAPPLE GINGER SORBET,
MANDARIN LIME SORBET

Baker's Block $17
PEACHES & CREAM CARAMEL CORN, CHERRY BEER MARSHMALLOW,
IRISH COFFEE CHEESECAKE, CHOCOLATE STOUT TRIFLE,
BROWN SUGAR CRÈME BRÛLÉE, NUTELLA COOKIE,
ORANGE STRAWBERRY TARTLET, BLUEBERRY MASCARPONE FRITTER
-SERVES 2

Cognacs • Malts • Digestives
Ports • Dessert Wines

Courvoisier VS	$13
Hennessy VS	$14
Remy Martin XO	$45
BOURBON/RYE	
Basil Hayden's	$15
Booker's	$18
Buffalo Trace	$11
IRISH	
Jameson Gold	$25
Redbreast 15yr	$20
SINGLE MALTS	
Ardbeg 10yr	$20
BalBlair 1989	$32
Balvenie 12yr Doublewood	$16
Balvenie 14yr Caribbean	$18
Glenfiddich 12yr	$15
Glenfiddich 15yr Solera	$20
Glenlivet 15yr French Oak	$18
Glenmorangie Nectar D'or	$20
Glenmorangie Quinta Ruban	$14
Highland Park 18yr	$35
Lagavulin 16yr	$20
Laphroaig 18yr	$40
Oban 14yr	$20
Yamazaki 12yr	$30
Yamazaki 18yr	$45
BLENDS	
Chivas Regal	$12
J. Walker Gold	$32
J. Walker Blue	$65
DIGESTIVES	
Fernet Branca	$12
Carpano Antica	$10
Lillet Blanc	$10
Dollin Rouge, or Blanc	$10
Pisco 100	$12
PORTS/DESSERT WINES	
J.Ordoñez "Victoria" 08' Moscato	$16
Gianni Doglia Moscato d'Asti	$9
Petit Vedrines 07' Sauternes	$15
Fonseca Porto Bin #27	$15
Broadbent 5yr Reserve Madeira	$8

GENERAL MANAGER - RIADH BENAMEUR PASTRY CHEF - REBECCA BILLS

•CONSUMING RAW OR UNDER COOKED MEAT, POULTRY SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A GRATUITY 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.