

DESSERTS

COINTREAU MARINATED BERRIES \$14

Marinated berries served with strawberry froghurt.

TIRAMISU CHEESECAKE \$13

Served with chocolate drizzle and strawberry.

PASSIONFRUIT LIME PARFAIT \$13

Finished with marinated berries.

STICKY DATE BROWNIE \$14

Served with vanilla ice cream.

ICE CREAM SUNDAE \$11

Vanilla bean ice cream topped with chocolate or strawberry topping, sprinkles and fresh strawberry

AFFOGATO \$16

Vanilla bean ice cream with a shot of espresso & liqueur (Baileys, Frangelico, Chocolate Baileys, Kahlua or Cointreau)

CHEESE PLATE \$18

Blue, Brie & Vintage Cheddar with quince paste, dried fruit and crackers

AFTER DINNER DRINKS

TURKISH DELIGHT \$16

23rd Street Distillery Rose Vodka, rose syrup, Chocolate Baileys, grated chocolate on top

BRANDY MILK PUNCH \$22

Courvoisier XO, Spiced Rum, milk, grated nutmeg

ESPRESSO MARTINI \$16

BLK MKT Espresso, Kahlua, Cointreau, Grey Goose Vodka

PORT/FORTIFIED

Bleasdale Fortis et Astutus Liqueur Tawny	\$25.5
Seppeltsfield 1991 Para Liqueur Tawny	\$23.5
Langmeil Liqueur Tawny	\$16
Turkey Flat Pedro Ximénez	\$14
Dutschke BBT Tawny	\$10
Rockford P.S. Marion Tawny	\$10
Lake Breeze 'The Gramps' Tawny	\$9.5
The Spirit Company Tawny	\$9
Peter Lehmann 'Cellar Select' Tawny	\$7
Grant Burge Tawny	\$7
Ekhidna Muskat	\$7
Bremerton 'Ciel' Fortified	\$9
Rockford Cane Cut Semillon	\$14