DESSERT
ALL $9

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

Irish Coffee Cheesecake
JAMESON CARAMEL CHANTILLY, HAZELNUT CRUMBLE

Black & Blue Tart
IPA MACERATED BLACKBERRIES, BLUEBERRY CUSTARD,
SWEET CORN SHERBET, SESAME BAHARAT CARAMEL CORN

Crème Brûlée
HIBISCUS ESPUMA, SHAVED PINEAPPLE

Pistachio Pound Cake
FRAMBOISE LAMBIC GLAZE, STRAWBERRY RHUBARB CONFIT,
ROASTED STRAWBERRY BUTTERMILK ICE CREAM

Ice Cream & Sorbet
Choice of 3

MALTED MILK ICE CREAM, SWEET CORN SHERBET,
OUTER DARKNESS ICE CREAM, PINEAPPLE-ORANGE SORBET,
ROASTED STRAWBERRY BUTTERMILK ICE CREAM,
RASPBERRY LEMONADE SORBET

Baker's Block $17
SESAME BAHARAT CARAMEL CORN, FRAMBOISE LAMBIC MARSHMALLOW,
BLACK & BLUE TARTLET, PISTACHIO POUND CAKE,
IRISH COFFEE CHEESECAKE, CHOCOLATE STOUT TRIFLE,
MINI CRÈME BRÛLÉE, NUTELLA COOKIE
-SERVES 2

Cognacs • Malts • Digestives
Ports • Dessert Wines

Courvoisier VS	$12
Hennessy VS	$14
Remy Martin VSOP	$16
Remy Martin XO	$45
BOURBON/RYE	
Basil Hayden's	$14
Booker's	$16
Buffalo Trace	$10
Charbay Alambic Whiskey	$68
Old Rip Van Winkle 10yr	$18
Phillips Union Vanilla	$10
StGeorge Breaking & Entering	$12
St.George Single Malt	$18
Willett Estate Rye	$14
IRISH	
Feckin	$10
Jameson Gold	$16
Redbreast 15yr	$20
SINGLE MALTS	
Ardbeg 10yr	$20
Ardbeg Uigeadail	$26
BalBlair 1989	$32
Balvenie 12yr Doublewood	$16
Balvenie 14yr Caribbean	$16
Dalmore 12yr	$14
Glenfiddich 12yr	$12
Glenfiddich 15yr Solera	$18
Glenlivet 15yr French Oak	$16
Glenmorangie 18yr	$28
Glenmorangie Nectar D'ÒR	$20
Glenmorangie Quinta Ruban	$14
Highland Park 18yr	$28
Jura Prophecy	$20
Jura Superstition	$16
Lagavulin 16yr	$20
Laphroaig 18yr	$36
Laphroaig 25yr	$110
Macallan 18yr	$36
Macallan 25yr	$174
Oban 14yr	$18
Springbank 10yr	$16
Talisker 10yr	$16
Yamazaki 12yr	$16
Yamazaki 18yr	$38
BLENDS	
Ballantine's Gold Seal	$11
Chivas Regal	$12
Cutty Sark	$10
J. Walker Green	$20
J. Walker Gold	$32
J. Walker Blue	$48
DIGESTIVES	
Fernet Branca	$12
Carpano Antica	$10
Lillet Blanc	$11
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	$14
Fonseca Porto Bin #27	$9
Broadbent 5yr Reserve Madeira	$10
Niepoort 10yr Tawny	$13
Dows Vintage 2003	$20

GENERAL MANAGER - MARK DEL MONTE 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.