

crème 'baileys' brulee 19.00 / 12.30 AUD

creamy liquor richened w_ crunchy pistachio biscotti & macerated forest berries

caramel choc bomb 19.00 / 12.30 AUD

chocolate dome melted by hot pouring caramel sauce w_ lemon & lime mousse

in the tropic 19.00 / 12.30 AUD NF

Fiji coconut rum crêpe suzette of flambéed orange w_ minted pineapple & vanilla bean ice cream

bula banana candied parfait 19.00 / 12.30 AUD GF/NF

w_ bittersweet chocolate sauce & coconut berry salsa

tangy rhubarb crumble 19.00 / 12.30 AUD NE

baked w_ sweet n sour orange & berry blast ice cream

exotic cheese shared platter 36.00 / 23.30 AUD

section of delicate cheese, caramelized nuts & fruits w_ fresh baked lavosh

ivi tasting shared platter 38.00 / 24.60 AUD

crème brulee; candied banana parfait & rhubarb crumble

the IVI tasting platter 38.00/24.60 AUD

perfect for those who want it all... IVI decadent trio make this platter perfect to share crème brulee; candied banana parfait & rhubarb crumble

Include 2 glasses of Grahams 20 year old port 74.0 / 47.8AUD

DIETARY INDICATION: GF—Gluten Free **DF**— Diary Free **NF**- Nut Free

fine aged port

Grahams 20 year old port 24.00 / 15.50 AUD

Graham's 20 Years Old Tawny is the result of the Master Blender's quest for the perfect balance between young and aged Port wines. This is a Port wine perfected over twenty years to delight those in pursuit of excellence. Rich, sweet and smooth on the palate, it is perfectly balanced, with a long and lingering finish

liqueur coffee

a firey performance beside your table mixed from premium coffee bean & the world's finest liqueurs 19.00 / 12.30 AUD

Irish bushmills

malt whisky layered with freshly brewed coffee & topped with cinnamon enriched whipped cream

nuts about coffee

frangelico hazelnut liqueur complimented with gourmet coffee & a topping of whipped cream

zest

the rich cognac flavours of grand marnier & coffee are topped with sweet orange peel & a whipped cream collar