



*Premium Food...
Prepared Fresh For You*

DESSERT MENU

Dux Chocolate Trio: Chocolate Kahlua cake with caramel cream icing; Dark chocolate Pedro Ximenez truffle; White chocolate mousse with passionfruit jelly **18**

Dux Crostoli layered with lemon curd, berries, fresh mango and raspberry sauce **14**

White Chocolate Brulée with vanilla bean ice cream and biscotti **13**

Cheese Platter with French Brie, Gippsland Blue, muscatels, fruit accompaniment and crackers **21**

Ask your waitperson about our cakes or check them out in the cake fridge

SMALL TREATS

Chocolate Panforte **4**
Biscuits and Cookies **4**
Biscotti **3**
Dux Pedro Truffle **3**

AFTER DINNER DRINKS

Liqueur Coffees **11**
Kalleske Vintage Shiraz Port 2007 **11**
Gallway Pipe 12 Year Tawny Port **9**
Primitivo Quiles D.O. Moscatel (375ml) Glass **7** Bottle **28**
Pedro Ximenez Cardenal Cisneros Sweet Spanish Sherry **12**
Chalk Hill Moscato **Glass 6 Bottle 30**
Lunanuova 1998 (a very special sweet Chianti in a signed bottle by renowned Italian wine maker Leonello Marchesi) 500ml Bottle **110**