## TERRACE GRILL

## restaurant & bar

"desserts are like mistresses, they are bad for you, so if you are having one, you might as well have two" – alain ducasse

## **Terrace Grill Desserts**

Baileys crème brulee. Fresh berries, vanilla bean ice cream and coffee hazelnut crumble.	\$16.00
Warm centered chocolate soufflé. Raspberry sorbet, hazelnut praline and strawberries.	\$16.00
Cheese platter Red wine jelly, berries, apple and lavosh crackers.	\$16.00
<b>Tiramisu.</b> Traditionally made to and authentic recipe served with praline and berries.	\$16.00
<b>Limoncello Italian Cheesecake.</b> Served with berries, praline and raspberry sorbet.	\$16.00
<b>Coffee and dessert.</b> Coffee or tea with chef's selection of sweets and small cakes.	\$16.00
<b>Warm Sticky Date Pudding.</b> Served with hot butterscoth sauce and vanilla bean ice cream.	\$16.00
Dessert winesglass2013 frogmore creek iced riesling\$122009 cave castaud 'beaume de venise muscat'\$14	•
Affogato	
with liqueur, frangelico or add your favourite liqueur without liqueur expresso shot	\$16 \$10

## Desserts cocktails \$18 **Vixen** frangelico, kahlua, baileys Brandy Alexander napoleon brandy, crème de cacao, cream **Expresso Martini** vodka, expresso shot, kahlua, Salted Caramel Expresso Martini vodka, expresso shot tia maria, salted caramel, pinch of salt **Ports & Cognacs** yalumba galway pipe port \$12 penfolds grandfather port \$18 hennessy v.s.o.p cognac \$18 courvoisier v.s.o.p cognac \$20 **Coffee.** Caffe Moda organic fair trade espresso beans. \$5 Cappuccino, flat white, café latte, mocha, expresso, long black, piccolo latte, macchiato, Vienna & hot chocolate Tea all varieties \$5 english breakfast, earl grey, peppermint, china jasmine green & chamomile Liqueur coffee \$15 irish coffee jameson irish whiskey mexicano kahlua jamaican tia maria galliano gaelic Italian classic amaretto

arand marnier

cherry brandy

vodka

baileys

frangelico

french

russian

café frangelico

café baileys

café cherry