



A HEREFORD BEEFSTOUW

Dessert & Cheese

A HEREFORD SPECIAL 15

Vanilla ice cream with raisins in rum, glace ginger, whipped cream, powder coffee, & caloric liquer

CRÈME BRÛLÉE 16

CARAMEL PANNA COTTA 16

with gingerbread and caramel drizzle

RICH CHOCOLATE TART 16

with cherry compote and cream

MANGO SORBET 16

with coconut praline and meringue

Something to Share

TASTING PLATE FOR TWO 24

Crème Brûlée
Caramel Panna Cotta
Mango Sorbet

CHEESE BOARD 34



A HEREFORD BEEFSTOUW

Dessert Wines

FROGMORE CREEK 2020 11
Iced Riesling
Tasmania (60ml glass)

YALUMBA FSW8B 2019 13
Botrytis Viognier
Barossa Valley (60ml glass)

TOP NOTE 2017 15
Semillon
Adelaide Hills (60ml glass)

Fortified Wines

**SEPPELTSFIELD,
BAROSSA VALLEY**
Solero DP117 Dry Flor Apera (Fino) 8
Solero DP57 Grand Tokay 12
Solero DP63 Grand Muscat 12
Para 10YO Tawny 9
Para 21YO Tawny 18

PENFOLDS, BAROSSA VALLEY
Penfolds Grandfather, Rare Tawny 22

Cognac & Armagnac

COGNAC
Hennessy VSOP 16
Hennessy XO 32

ARMAGNAC
36 vintages from the legendary Baron de Sigognac. Pricing varies depending on vintage, and detail can be found in the Wine List.

Why not try your birth year!

Coffee & Tea

11 Locally Roasted D'Angelo Blend 1 Coffee or selection of hand plucked and hand processed Tea Drop Tea.

ESPRESSO COFFEE 4
Short Black, Long Black, Flat White, Latte, Cappuccino, Piccolo Latte, Macchiato, Mocha, Ristretto etc.

TEA DROP 4
Supreme Earl Grey
English Breakfast
Honeydew Green
Peppermint
Lemongrass Ginger

SPICE OR VANILLA CHAI 4

Affogato

ESPRESSO SHOT 8
With vanilla ice cream

WITH A SHOT OF LIQUEUR 15
Frangelico, Baileys, Galliano, Kahlua

Liquor Coffee

LIQUEUR COFFEE 14
Long black with a shot of Spirit/Liqueur topped with whipped cream

Irish (Jamesons)
Irish (Baileys)
Russian (Vodka)
French (Cointreau)
Jamaican (Rum)