

on the pier |

[SWEETS]

All Sweets & Cheese 12

Crème Brûlée our most popular dessert.

Saffron & Orange blossom honey pannacotta, pistachio biscuit
& Rhubarb compote.

Flourless tangelo & poppyseed cake, marmalade ice cream
& caramelised tangelo.

Spiced Date & citrus curd tart, Amaretto cream

Chocolate & macadamia pudding, chocolate fudge sauce,
Chocolate & coriander gelato

Melted dolce latte gorgonzolla on toasted organic fruit & nut loaf,
vincotto poached figs.

Duo of Manchego & Brie with sesame lavoche & house made
quince paste.

Handmade Chocolate Truffles \$2 each

Combination Plate for those who cannot decide 22

[AFTER]

illy coffee - 4

short black, long black, cappuccino, flat white, café latte, Vienna,
affogato, macchiato, hot chocolate

Magellan Tea - 4

Ceylon Orange Pekoe Black Tea— for the English Breakfast lover

Earl Grey Sicilian King— Earl Greys famous recipe with Sicilian bergamot oil.

Huang Shan China Green Tea- (organic) from the Chinese province of Anhui.

Mint Verbena— a herbal blend of mint & verbena grown in Morocco

Tibetan Secret— jasmine, sweet spices, Lavender & citrus fruits on green & black teas -
for those who like Chai.

Pleasures of France— a herbal blend with wild rose, apple, peach, pear & strawberry

Specialty coffee 9.50

Irish - Jameson's Whiskey

Roman - Galliano

Mexican - Kahlua

French - Grand Marnier

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French - Grand Marnier