

DESSERT

Warm Mandarin syrup cake with a cointreau cream and pistachio brittle	GF	12.90
Bush honey crème brulee, with poached quince and warkha pastry	GFA	12.90
Dark Belgian chocolate and espresso tiramisu, chocolate ganache and raspberries		13.50
Spiced date and ginger pudding with marscapone and warm caramel sauce		12.90
Cheese plate with walnut and citron bread, quince paste, baby Persian figs and lavosh crackers with your choice of an imported or local cheese	GFA	14.90
*See Sirocco team for cheese selection	add cheese	4.50

DESSERT WINE

Gramps Botrytis Semillon, Barossa Valley, SA	8.90	39.90
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PORTS AND FORTIFIED

Penfolds Club Port		7.50
Galway Pipe Port		9.50
Penfolds Grandfather Port		19.50
Seppeltsfield Cellar No8 Grand Muscat		9.50

LIQUEUR COFFEE

Your choice of spirit or favourite liqueur mixed with a long black and topped with fresh cream		9.50
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AFFOGATO LIQUEURS

Your choice of liqueur served with an espresso and a scoop of vanilla bean ice cream		13.50
Cointreau, Tia Maria, Frangelico, Midori, Amaretto, Sambucca, Kahlua, Baileys, Soho Lychee, Kaffe Arabika, Amade Chocolate Orange, Jameson Irish Whisky		

