

EGMONT ST.

E A T E R Y



DESSERT

Chocolate cake, sherry, whipped cream, dried fruit / *NF / GF* **13** | Visner di Pergola Vino Visciole, 2015, Marche, IT **10**

Hazelnut tart with apple & tea **13** | Chateau du Breuil, 15yo Calvados, Normandy, FR **15**

Seville orange semifreddo with ginger & fennel / *GF Available* **13** | The Boneline Noble Riesling, 2012, Waipara, NZ **12**

Cheese of the day, breads and accompaniments / *NF / GF Available* **18** | Grahams 10yr Tawny Port, PT **16**

SWEET NIBBLES

Handmade salted vanilla caramels / *NF / GF* **5**

Strawberry sorbet scoop, fresh strawberries / *DF / NF / GF* **7**

DESSERT WINE & PORT (60ml)

Grand Maison, Monbazillac, 2012, FR **9**

Visner di Pergola Vino Visciole, 2015, Marche, IT **10**

The Boneline Noble Riesling, 2012, Waipara, NZ **12**

Churchills, LBV Port, 2008, PT **12**

Graham's 10yr Tawny Port, NV, PT **16**

DIGESTIF & LIQUEUR (30ml)

Lagalavin, 16yo Scotch, Islay, Scotland **9** | Glendronach, 12yo Scotch, Highlands, Scotland **13**

Diplomatico, dark rum, VZ **13** | Kraken, spiced dark rum, Trinidad **10**

Old Fashioned (45ml) - Bourbon **15** | Rum **15** / Variety of spirits available – Please ask your server

Limoncello, IT **10**

Amaro Montenegro, IT **10** | Fernet Branca, IT **11**

Cointreau, FR **12** | Grand Marnier, FR **11** | Frangelico, IT **12** | Disaranno Amaretto, IT **10** | Benedictine, FR **12**

COFFEE & HOT BEVERAGE

Black coffee **4** | White coffee **4.5**

Cold brew **5.5** | White **6**

Hot Chocolate **4.5** | Chai Latte **5**

Irish Coffee **15** | Liqueur Coffee **16** | Espresso Martini **16**

T leaf tea | NZ Breakfast, Earl Grey + blue flower, Chai, Peppermint, Chamomile, Berry, Green + Jasmine, Rooibos **4.5**