

# dessert

## \$10

**KEY LIME PIE** (gf)  
with whipped cream

**MOCHA CHEESECAKE** (gf)  
chocolate crumb crust & whipped cream

**DARK CHOCOLATE TORTE** (gf)  
with raspberry coulis

**COCONUT CHOCOLATE TART** (v/gf/n)  
with coconut caramel

**CREMA CATALANA** (gf)  
fresh berries

**LEO LEO GELATO** (gf) \$3 per scoop  
assorted flavors

### *Port & Sherry Wines Available*

**Nierport Ruby Port, \$7**

*Duoro, Portugal*

Dark red in color with a fresh vibrant aroma of dark fruits and superb drinkability

**Taylor Fladgate 10 Yr Aged Tawny, \$9**

*Duoro, Portugal*

Rich and elegant flavors of ripe berry fruit and figs with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and oak

**Taylor Fladgate Late Bottled Vintage Port 2016, \$9**

*Duoro, Portugal*

Fresh, intense blackcurrant and cherry aromas with subtle notes of liquorice and spice with rich and concentrated black fruit flavour and firm tannins

**Hidalgo Pedro Ximenez Sherry, \$12**

*Jerez, Spain*

Aromas of maple, raisins and chocolate make this the ultimate after-dinner drink. Rich, sweet but not cloying giving the wine elegance