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# POSTRE

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Casa 'Alfajor', hazelnut dacquoise, dulce ganache, toasted coconut <sup>N</sup> 20

Goats Cheese Ice Cream, dulce mousse, caramelised white chocolate, meringue 17

Grandma Quartel's Lemon Chess Pie <sup>V</sup> 17

Burnt Caramel Flan <sup>GF V</sup> 17

Tete de moine, served with seasonal fruit conserve, crostini <sup>V</sup> 18

House Sorbet <sup>GF DF VEGAN</sup> 10

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<sup>GF</sup> GLUTEN FREE <sup>DF</sup> DAIRY FREE <sup>V</sup> VEGETARIAN <sup>N</sup> CONTAINS NUTS

Please let our waitstaff know of any dietaries or allergies prior to ordering. A 10% surcharge applies on all groups of 6+. A 15% surcharge applies to all bills on public holidays and a 10% surcharge applies on Sundays. Credit card payment charges may apply.

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## DIGESTIVA

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### SMOKE ON THE WATER 23

Suntory Toki, Walnut liqueur, Zucca Rabarbaro, Chocolate Bitters, smoke

### FERNET ROYALE 23

Fernet Branca, Cynar, Buenos Aires bitters, Coca Cola foam

### ESPRESSO MARTINI 22

Grey Goose, Kahlua, Espresso

### NEGRONI 21

Bombay Sapphire, Campari, Sweet Vermouth

### LIMONCELLO 14

### MONTENEGRO 14

### CYNAR 13

### 1757 VERMOUTH DI TORINO ROSSO 13

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## SWEET / FORTIFIED

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2013 Carmes de Rieussec Sauternes, Bordeaux, France 23/99

2018 Niepoort Late-Bottled Vintage Port 375ml Porto, Portugal 16/90

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## CAFÉ

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### COHORT: HEAD HONCHO

A rich and full-bodied blend. The robust cocoa and toffee notes give this coffee a deep dark chocolate flavour.

Espresso 3.5 | 4

Latte 4 | 4.5

Flat white 4 | 4.5

Almond Milk + 1

Cappucino 4 | 4.5

Tea 5

*Ask your server for varieties*

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