

EST  2006

JERVOIS

STEAKHOUSE

DESSERTS

Chocolate fondant, peanut butter mousse, brittle, roast banana ice cream	20
Vanilla crème brûlée, passionfruit sorbet, shortbread crumb	18
Manjari chocolate orange torte, mandarin, orange curd	19
Gingerbread pudding, poached pear, vanilla ice cream	18
Affogato, vanilla ice cream, biscotti, espresso, liqueur	19
Selection of Local & European Cheese, quince, fresh fruit, crackers	32

DESSERT WINES, PORT & SHERRY

2021 Mondillo Nina Late Harvest Riesling <i>Central Otago, NZ</i>	22	105
2017 Mt. Difficulty Petrea Late Harvest Pinot Gris <i>Central Otago, NZ</i>	13	65
2020 Chapoutier Muscat Beaumes de Venise <i>Rhône, FR</i>	19	94
1990 Château d'Yquem 750ml <i>Sauternes, FR</i>		1935
Taylor's 10yo <i>Duoro, PT</i>	18	189
Warres Otima 500ml 10yo <i>Duoro, PT</i>	19	142
Dows 20yo <i>Oporto, PT</i>	29	390
Lustau Pedro Ximénez San Emilio 375ml NV <i>Jerez, ES</i>	19	96

A 1.7% surcharge applies to all credit card and contactless payments.

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AFTER DINNER DRINKS

Cocktails

Special Coffee, liqueur	14.5
Baileys Hot Chocolate	14.5
Espresso Martini	22
Hokey Pokey	20
Black Forest	22

Coffees

Flat White	5
Cappuccino	5
Latte	5
Long Black	4.5
Americano	4.5
Macchiato	4.5
Espresso	4.5
Mochachino	6
Hot Chocolate	6
Soy or coconut milk	0.5

STIR T RANGE

Black tea

English Breakfast	5
Earl Grey Supreme	5
Spiced Rooibus	5

Green tea

Japanese Sencha	5
Jasmine Pearl	5

Herbal & fruit tea

Peppy Mint	5
Crimson Berry	5
Chamomile Flower	5
Heavenly Lemon	5
Blood Orange	5

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