

Afters Menu

Amelie's Sticky Date Pudding \$16

With butterscotch sauce & vanilla ice cream

Baked Honey & Lime Cheesecake (gf) \$16

With pistachios, pistachio glaze, strawberry & whipped cream

Amelie's Honey Cake \$16

With warm maple syrup, cream, strawberries & chocolate flakes

Lemon Myrtle & Ginger Pudding \$16

With warm coconut-lemon-rum sauce & ice cream

Affogato \$8

Vanilla ice cream, espresso and liqueur of your choice: + \$10
(Frangelico, Shanky's Whip, Kahlua, Baileys, Amaretto, Cointreu, Sambuca)

Cheese Platter (gfo) \$45

A selection of four artisan cheeses, served with wafer crackers,
cherry-almond-linseed toast biscuits, Barossa Bark, muscatels, quince paste,
South-West-Honey honeycomb

Cheese selection: • Marcel Petite Comté La Couronne PDO

• Lincet Brillat-Savarin PGI

• Onetik Chebris Tomme Brebis Chèvre

• Tarago Cheese Shadows of Blue

Dessert Drinks

Cocktails

Barrel Aged Chocolate Old Fashioned \$22

Upshot Bandit Australian Whiskey, Chocolate Syrup, Chocolate Bitters

Toblerone \$23

Frangelico, Kahlua, Butterscotch Schnapps, Shank's Whip, Milk

Amelie's Espresso Martini \$23

Isla Vodka, Kahlua, Espresso, Vanilla Syrup

Sticky's & Fortified

Vasse Felix Cane Cut Semillon \$13

Margaret River, Australia

Royal Tokaji Late Harvest Tokaj \$11

Tokaji, Hungary

Fournaise-Dubois Ratafia Champenois \$13

Champagne, France

Morris Muscat \$13

Rutherglen, Australia

Lustau San Emilio Pedro Ximenez Sherry \$12

Jerez, Spain

Valdespino El Candado Pedro Ximenez Sherry \$12

Jerez, Spain

Lustau 'East India' Solera Sherry (14yr) \$10

Jerez, Spain

Mr Pickwick's Particular Tawny \$11

Barossa Valley, Australia

Penfolds 'Club' Tawny \$11

Barossa Valley, Australia

Penfolds 'Father' Grand Tawny 10 Year Old \$13

Barossa Valley, Australia