

Finishing Touches

July 2023

ANGEL CAKE & BERRIES Angel Sponge Cake/Strawberry, Blueberry & Blackberry/Crème Chantilly/Kaffir, Mint, Lemongrass & Lime Syrup ~ **\$13**

ELVIS Pastry Shell/Peanut Butter Truffle/Butterscotch Pudding/
Caramelized Banana/Whipped Cream/Malted Pretzel, Chocolate &
Bacon ~ **\$14**

STONE FRUIT Grilled Plum/ Cherry Jam/Almond Leaf/White
Chocolate, Cherry & Almond Bark/Ricotta, Goat Cheese, Honey &
Mascarpone Cream ~ **\$12**

ORANGE, YOGHURT & OLIVE OIL CAKE Chocolate-Enrobed Cake/
Apricot Marmalade Filling/Lemoncello Cream/Candied
Orange Peel/Toffee Dust ~ **\$13**

SWEET CORN HUNNY POT Corn Ice Cream/Apple & Jalapeno Jam/
Honeycomb Brittle/Honey/Corn Nut ~ **gf/\$12**

ICE CREAM, SORBET & FROYO Vanilla, Toasted Cocoa OR Strawberry
Ice Cream/Grapefruit OR Strawberry-Rhubarb Sorbet/Greek Yoghurt
FROYO ~ **\$5 each**

Apelles Morales, Pastry Chef

Coffee:

Colombian Drip Coffee \$3
Iced Brewed Tea \$3
Irish, Caribbean OR Mexican Coffee \$12
French Press Coffee (8 oz. / 32 oz.) \$8/\$15

Tea:

Peppermint, Chamomile, Green Tea OR
English Breakfast \$3

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<u>Spirits:</u>	<u>2 OZ.</u>
Fernet-Vallet	8
Del Professore Rosso Vermouth	8
Kubler Absinthe	16
Herradura Tequila	16
Yuu Baal Mexcal	13
Fortaleza Tequila	28

<u>Cognac/Brandy/Port/Sherry:</u>	<u>20Z.</u>
Pierre Ferrand Ambre Cognac	15
Po Di Poli Secca Grappa	15
Niepoort Ruby	6
Barros, Ruby	6
Barros, Reserve Tawny	16
Barros, 20 yr. Tawny	22
Broadbent, Tawny	8
Grand Marnier	16
El Maestro Pedro Ximenez Sherry	12
Frangelico	16

<u>Scotch</u>	<u>1.25 OZ.</u>
Lowlands:	
Lochlea	9
Auchentoshan 23 yr.	55
Campletown: N/A	
Highlands:	
SCN Invergordon 34 yr.	32
Imperial 23 yr.	20
Glengarry 12 yr.	18
Speyside:	
GlenAllachie 15 yr.	20
Tomintoul 30 yr.	74
GlenAllachie 10 yr.	14
Islay:	
SMOS Ardberg 19 yr.	64
Adelphi Bunnahabbain 24 yr.	90

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