

TATA'S

AFTER DINNER SUGGESTIONS

DESSERTS

Sorbet Trio	\$16.50
Three flavours of sorbet served on a coconut wafer.	G option
Triple Chocolate Tart	\$17.50
White milk and dark chocolate tart, raspberry coulis, chantilly cream	
Sticky Date Pudding	\$15.50
Traditional date pudding with butterscotch sauce and cream	
Bee Hive	\$15.50
TaTa's honeycomb ice cream, brandy snap case, honeycomb	G option
TaTa's Affogatto Dessert	\$19.50
TaTa's honeycomb ice cream, short espresso, shot of Frangelico	G
Truffles	\$15.50
Chefs chocolate truffles x 4	

DESSERT WINE

	Year	Bottle	Glass
Orlando Gramps Botrytis Semillion	2008	\$68.00	
Delicious bouquet of honey and marmalade, incense apricot and orange palate.			
Grove Mill Gewurtztraminer 375 ml bottle - NZ	2006	\$66.00	
A luscious, aromatic dessert wine. Aromas of lychees, fruit blossom and spice lead to a sweet, but well balanced palate.			

DESSERT COCKTAILS COFFEE LIQUEUR PORT COGNAC

Chocolate Martini	\$19.50
Tia Maria, Baileys, Kahlua & cream	
Espresso Martini	\$19.50
Espresso, Kahlua, Cointreau shaken with ice	
Tea / Herbal Tea / Coffee / Cappuccino / Café Latte / Hot Chocolate	
Mexican Coffee	\$13.50
Coffee with Kahlua and whipped cream	
Calypso Coffee	\$13.50
Coffee with Tia Maria and whipped cream	
Irish Coffee	\$15.50
Coffee with Irish Whisky and whipped cream	
Caribbean Coffee	\$13.50
Coffee with dark rum and whipped cream	
Galliano, Cointreau, Frangelico, Sambucca, Kahlua, Drambuie poured over ice	
Ports	
Galway Pipe Port	\$14.00
Brown Brothers Reserve Port	\$ 9.00
Cognacs	
Hennessy VSOP	\$20.00
Remy Martin	\$52.00