



HOCKLEY

VALLEY RESORT

DESSERT MENU

DESSERTS

- NIAGARA PEACH MOUSSE** \$14
Niagara peach & fig mousse,
Morello cherry fluid
- TORTA** *gluten free* \$15
Flourless chocolate cake, Nutella layer,
vanilla gelato, toasted & crumbled hazelnut
- PEAR TART** \$14
Red wine poached pear, vanilla tart shell,
crème patissiere, pear & red wine sorbet
- TIRAMISU ENTREMET** \$14
Svoiardi, chocolate curls, Kahlua crema, cocoa

COFFEE

- | | | | |
|-------------------|-----|-----------------------|---------------|
| LATTE | | ESPRESSO | |
| MACCHIATO | \$5 | single \$3.50 | double \$4.25 |
| AMERICANO | \$4 | CORTADO | \$4.50 |
| CAPPUCCINO | \$5 | ESPRESSO | \$4.50 |
| CAPPUCCINO | \$5 | MACCHIATO | |
| SUCRO | | PLUCK ASSORTED | |
| | | TEAS | pot \$4.50 |

DIGESTIF

- HENNESSEY VS** \$14
- AMARO MONTENEGRO** \$9
- SARPA DI POLI** \$12
- FONSECA PORTO** \$9
- SANDEMAN DARK PORTO** \$9

AFTER DINNER

- IRISH COFFEE** \$15
Irish Whisky, brown sugar, whipped cream
- CARAJILLO** \$15
Rum, Kahlua, Triple Sec
- ESPRESSO MARTINI** \$15
Creamy espresso, Frangelico, Kahula
- S'MORES-TINI** \$18
Vodkwo chocolate, crème de cacao, butter ripple,
graham cracker, toasted marshmallow
- BLUEBERRY TEA** \$15
Orange pekoe tea , amaretto , cointreau