



HOCKLEY

VALLEY RESORT

DESSERT MENU

DESSERTS

- AMARETTO GATEAUX** **\$14**
amarena cherry gelato, toasted almond flakes
- 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
- BERRY ENTREMET** **\$14**
raspberry mousse, wild berry mousse, graham cracker crust, Morella cherry fluid

COFFEE

- | | | | |
|----------------------|----------------------|-----------------------|------------------------|
| LATTE | | ESPRESSO | \$4.50 |
| MACCHIATO | \$5 | MACCHIATO | |
| AMERICANO | \$4 | PLUCK ASSORTED | |
| CAPPUCCINO | \$5 | TEAS | pot \$4.50 |
| CAPPUCCINO | \$5 | | Southbrook Berry Blend |
| SUCRO | | | Harvest Mint |
| ESPRESSO | | | Apple on the Green |
| single \$3.50 | double \$4.25 | | Fields of Green |
| CORTADO | \$4.50 | | Spa Day |
| | | | Canadian Maple |
| | | | Masala Chai |

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