



HOCKLEY

VALLEY RESORT

DESSERT MENU

DESSERTS

- RHUBARB TART** **\$12**
almond crust, rhubarb mousse, fresh berries, sugar dust, sour cherry coulis
- PISTACHIO & STRAWBERRY ENTREMET** **\$12**
pistachio & mascarpone cream, strawberry pastry cream, graham cracker crust, lemon sabayon
- BLOOD ORANGE CRÈME BRULEE** **\$12**
blueberry sorbet, amaretti cookie
- TORTA** *gluten free* **\$12**
flourless chocolate cake, Nutella layer, vanilla gelato, toasted & crumbled hazelnut

COFFEE

- | | | | |
|-------------------|---------------|----------------------|-------------------|
| LATTE | | CORTADO | \$4.50 |
| MACCHIATO | \$5 | ESPRESSO | |
| AMERICANO | \$4 | MACCHIATO | \$4.50 |
| CAPPUCCINO | \$5 | ASSORTED TEAS | |
| ESPRESSO | | <i>pluck</i> | \$4.50/pot |
| <i>single</i> | \$3.50 | | |
| <i>double</i> | \$4.25 | | |

DIGESTIF

- HENNESSEY VS** **\$17**
- HENNESSEY XO** **\$45**
- AMARO MONTENEGRO** **\$9**
- SARPA DI POLI** **\$12**
- BAILEYS** **\$10**
- GRAHAM'S 10 YEARS OLD PORT** **\$10**

AFTER DINNER

- IRISH COFFEE** **\$16**
Irish whisky, brown sugar, whipped cream
- CARAJILLO** **\$16**
rum, Kahlua, triple sec
- ESPRESSO MARTINI** **\$18**
creamy espresso, frangelico, Kahlua, vodka
- BLUEBERRY TEA** **\$16**
orange pekoe tea, amaretto, cointreau