

ELLIOTT'S

DESSERT

whipped vanilla, melon, strawberry & hibiscus sorbet **GF | VEG** 18

poached pear, cultured cream, mulled wine **GF** 18

chocolate, malt, coffee, hazelnut 22

selection of cheese, fig, lavosh 22

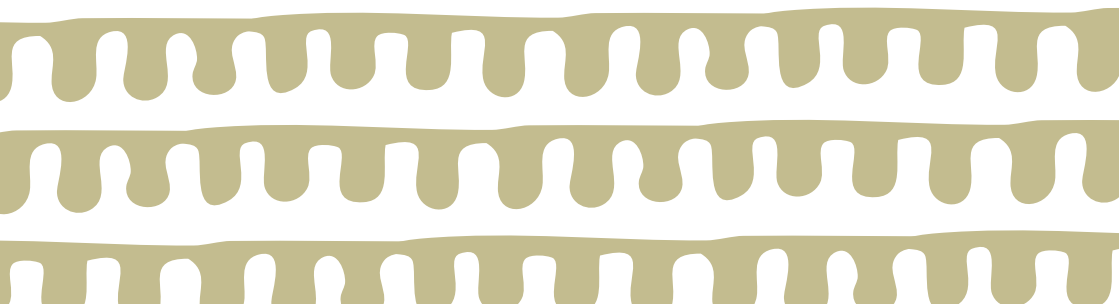
SWEET / FORTIFIED

2024 Chateau Lapinesse Sauternes, Bordeaux, France 18

2019 Ramos Pinto Late Bottled Vintage Port, Porto, Portugal 17

NV Romate Cardenal Cisneros Pedro Ximénez, 20
Jerez de la Frontera, Spain

GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | VEG - VEGAN



DIGESTIVE

SMOKE ON THE WATER

25

Suntory Toki, Walnut liqueur, Zucca Rabarbaro, chocolate and walnut bitters, smoke

THE GODFATHER

23

Dewars 12yr, Amaretto

ESPRESSO MARTINI

24

Grey Goose, Kahlua, espresso

NEGRONI

22

Bombay Sapphire, Campari, Sweet Vermouth

LIMONCELLO

14

MONTENEGRO

14

CYNAR

13

1757 VERMOUTH DI TORINO ROSSO

13

CAFÉ

COHORT: HEAD HONCH

A rich and full-bodied blend. The robust cocoa and toffee notes give this coffee a deep dark chocolate flavour.

Espresso 4.5

Latte 5

Cappucino 5

Flat white 5

Almond or Soy Milk + 1

Extra shot + 1

Tea 5

Ask your server for varieties

Please advise our team of any allergies before ordering. While care is taken, our kitchen handles common allergens and traces may be present. A surcharge of 10% applies on Sundays. A surcharge of 15% applies on public holidays. A 10% service charge applies to groups of 6 or more guests. Card surcharges may apply.