

SEVENTH & DOLORES

Dessert & Wine

Strawberry Rhubarb Tart* \$14

Almond Seeded Crumb Crust, Vanilla Bean Ice Cream

~Inniskillin Icewine Pearl 2018 \$35

Canada

Carmel Corn & Apricot Pavlova \$13

Whiskey Custard, Pomegranate Molasses

~Cossart Gordon Madeira Bual 1987 \$25

Madeira

Valrhona Bittersweet Chocolate Tart*

\$14 *White Chocolate Cream, Bing Cherry Conserva
& Gastrique*

~Graham's Fine Ruby Port \$13

Portugal

Passion Fruit Bread Pudding* \$13

Rise + Roam Brioche, Caramelized Sugar Top

~Château Laribotte 2011 \$15

Sauternes, France

After Dinner & Digestives

Chocolate & Espresso 'Tini' \$14

*Godiva Chocolate Liquor, Van Gogh Vanilla Vodka,
Frangelico, Cream*

~Carlos Colimodio special night cap ~

Graham's Fine Ruby Port \$13

Deep intense, blackberry and red berry flavours

Taylor Fladgate 10yr. Old Tawny \$14

Light, nutty, chocolate and butterscotch

Taylor Fladgate 20yr. Old Tawny \$21

*Complex, Jammy, spicy
and Orange Blossom*

Taylor Fladgate 30yr. Old Tawny \$28

Deep gold colour, dried fruits and honey

Sandeman 40yr. Old Tawny \$60

*Very special wine, Vanilla, Oak, Honey and dried
fruits*

Sandeman Vintage 2011 \$29

*Purple-deep colour, complex, blueberry, cassis, cedar
and nutmeg*

Cossart Gordon Madeira Bual 1987 \$25

*Smooth texture, toffee, wood, vanilla, spices and
dried fruits*

Amaros

Averna, Sicily \$10

Nonino, Friuli \$10

Fernet Branca, Milan \$10

Chartreuse Yellow, France \$16

Chartreuse Green, France \$16