

O'CONNELL'S

DESSERTS

O'CONNELL'S CHOCOLATE FONDANT 14

Chocolate ice cream, citrus gel

SET COCONUT CREAM 14

Passionfruit sorbet, almond brittle

PEANUT BUTTER PARFAIT 14

Buffalo yoghurt mousse, butterscotch candy

VANILLA CRÈME BRULEE 14

Hot and cold red berries

AFFOGATO 7.5

add liqueur 10

CHEF'S ICE-CREAMS AND SORBETS 4.5 SCOOP

CHEESE

SINGLE - 14, SELECTION OF 3 - 38

all served with house made lavosh, sour dough and fruit chutney

CASHEL BLUE, TIPPERARY, IRELAND - COW'S MILK

A pleasant, firm and creamy-edged cheese with an established blue character

LE CONQUERANT CAMEMBERT - NORMANDY, FRANCE - COW'S MILK

A soft, white rind cheese with strong aromatic hints of straw, brassica and apples

PYENGANA MATURE CHEDDAR - PYENGANA, TASMANIA - COW'S MILK

A semi-hard cheddar with creamy, crumbly and smooth texture

COCKTAILS

ESPRESSO MARTINI 20

Vodka, Kahlua, Frangelico, coffee

NEGRONI 20

Gin, campari, vermouth, orange

AMARO MONTENEGRO 10

with Orange

OUZO 10

Greek spirit served with ice, water, or neat

FRENCH MARTINI 18

Vodka, raspberry liqueur and pineapple

BAILEYS SERVED OVER ICE 10

DESSERT WINE

2010 ROCKFORD 'CANE CUT' SEMILLON 16/65

Barossa Valley, S.A

2015 GEORG BREUER AUSLESE 70

Rheingau, Germany

2016 HOLLICK 'THE NECTAR' BOTRYTIS 65

Riesling, Coonawarra, S.A

2017 YALUMBA 'FSW8B' BOTRYTIS 55

Viognier, Wrattenbully, S.A

2017 LA SPINETTA MOSCATO D'ASTI 55

Piedmont, Italy

2017 D'ARENBERG 'THE NOBLE MUD PIE' BOTRYTIS 40

Viognier, Sauvignon Blanc, Semillon, Pinot Gris,
Mclaren Vale, S.A