

SOUL

BAR & BISTRO

dessert

coconut choc bar, coconut crèmeux, raspberry jam - \$18

pineapple cake, rum caramel, cinnamon ice cream - \$17

mango & passionfruit "marvelous cake" - \$17

rose water crème brûlée, rhubarb, hibiscus, lavender crumb - \$18

warm chocolate pudding, frangelico, hazelnut ice cream - \$18

house made ice cream & sorbet selection - \$16

soul trinkets - \$18

cheese plate: grinning gecko brie, mahoe very old edam, blue rhapsody, carols quince paste, walnuts, grape, honeycomb, oat & table crackers, sourdough - \$38

liquid dessert

espresso martini — vanilla vodka, butterscotch, espresso - \$20

brandy alexander — brandy, crème de cacao, cream, nutmeg - \$18

affogato — vanilla ice cream, chocolate, espresso - \$12

**add liqueur \$20

irish coffee — irish whiskey, raw sugar, coffee, cream - \$13

nutty sailor — frangelico, spiced rum, coffee, cream - \$13

mexican hot chocolate — tequila, chilli, chocolate, cream - \$13

dessert wine

yalumba botrytis viognier 2014 - glass - \$13 bottle - \$64

wet jacket sticky savy 2017 - glass - \$14 - bottle - \$69

de bortoli noble one botrytis semillon 2016 - glass - \$16 - bottle - \$81

clearview sea red n/v - glass - \$13 - bottle (500ml) - \$84

lustau pedro ximenez sherry - glass \$16 - bottle - \$79

port

warre's kings tawny - glass \$12 - bottle - \$115

warre's warriors finest reserve - glass \$15 - bottle - \$130

warre's otima 10 year old tawny - glass \$16 - bottle (500ml) - \$100

graham's 20 year old tawny - glass \$29 - bottle - \$264

cognac, armagnac & liqueur

martell vs - \$14

martell xo - \$45

hennessy vsop - \$22

delord armagnac xo - \$22

domfrontais calvados - \$20

grappa - \$14

amaro montenegro - \$12

fernet branca - \$12

executive chef: gavin doyle

2% surcharge will be applied to all credit card & paywave transactions