

Dessert

MENU

Banoffee Tart \$18

Chantilly cream, banana, chocolate, caramel, walnuts, almond tart

Pumpkin Pie \$16

filo pastry, pumpkin, pumpkin seeds, pumpkin syrup, vanilla ice cream

Caramel Flan \$14

caramel flan & raspberry salsa

Strawberry Cheesecake \$18

strawberries, limoncello, cream cheese, biscuit crust (contains eggs)

Espresso \$4

Cappuccino \$5

Latte \$5

Adaptogenic \$6

Immunity Tea \$5.5

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Digestifs

MENU

Grand Marnier \$18

Amaretto Disaronno \$10

Amaro Montenegro \$10

Fernet-Branca \$10

Limoncello \$12

Sambuca \$10

Grappa Boteca \$10

Calvados Boulard \$12

Hennessy \$18

Courvoiser \$12

Remy Martin \$15

Torres Brandy \$12

Jim Beam \$12

White Label Bourbon

Graham's LVB \$12

Taylor Tawny 20 yr \$20

Scotch Legavulin 16 yr \$39

Single Malt Oban 14 yr \$39

Talisker 10 yr \$34

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