



Quench!

WINE BISTRO

Sweets-

- Butterscotch pudding, sea salt caramel- \$9
- Chocolate sponge cake, pistachio mousse, brittle crumble, cherries, sesame caramel -\$11
- Strawberry shortcake-house made sweet biscuit, Champagne macerated strawberries, whipped cream-\$10
- Limoncello float(contains alcohol)- Champagne-Lemon sorbet, Il Trimanto Limoncello Spritz-\$14
- Dessert cheese plate-Buttermilk blue, Green Hill Camembert, Fig Jam, honeycomb, cracker-\$12



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WINE BISTRO

Dessert Wines-

- Hidalgo Fino Sherry-\$8
- Kopke 10 year Tawny Port-\$11
- Kopke 20 year Tawny Port-\$22
- Rare Wine Company Charleston
Special Reserve Madeira-\$15
- Domaine De Durban Muscat-\$9
- Felsina Vin Santo Del Chianti Classico
DOC 2018-\$18
- Le Sponde Coffele Recioto Di Soave-
\$15`