



JERVOIS STEAK HOUSE

Desserts

Bombe Alaska

Berry nage 18

Add a flamed shot of Grand Marnier 10

Chocolate Fondant

Vanilla ice cream, raspberry caramel 18

JSH Crème Brûlée

Honey & oat crumble 18

Rum Baba

Whipped cream 18

Add a flamed shot of Appleton Estate Reserve Rum 10

Riz au Lait

Passion fruit, caramelised cocopops 18

Affogato

Vanilla ice cream, biscotti, espresso, liqueur 18

Selection Of Local & European Cheese

Last year's apricots, walnuts & biscuits 28

Marisco Kings Series The Sticky End Sauvignon Blanc - 2018 - Marlborough	21	97
Mondillo Nina Late Harvest Riesling - 2018 - Bendigo- Central Otago	19	92
Nevis Bluff 'Vendanges Tardives' Pinot Gris 500ml - 2014 - Cromwell, Central Otago	16	75
Chapoutier Muscat Beaumes de Venise - 2016 - Rhone, France	16.5	79
Chateau Rieussec - 2010 - Sauternes, France		270
Chateau d'Yquem 750ml - 1997 - Sauternes, France		1995
Taylor's - 10yo - Portugal	17	185
Warres Otima 500ml - 10yo - Portugal	18	120
Dows - 20yo - Oporto	29	340
Lustau Pedro Ximenez San Emilio 375ml - NV - Jerez	18	85



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After Dinner Drinks

Loose Leaf Tea Range

Black Teas

Brilliant Breakfast 5.5

The Original Earl 5.5

Springtime Chocolate Mint 5.5

Green Teas

Ceylon Whole Leaf 5.5

Green Tea with Jasmine 5.5

Japanese Sencha Extra Special 5.5

Herbal Infusions – Caffeine Free

Pure Peppermint 5.5

Gentle Chamomile 5.5

Natural Rosehip w/ Hibiscus 5.5

Elderflower & Apple Infusion 5.5

Blood Orange & Eucalyptus 5.5

Coffees

Flat White 5

Cappuccino 5

Latte 5.5

Long Black 5

Americano 5

Macchiato 5

Espresso 4.5

Piccolo 5

Mochachino 6

Hot Chocolate 6

Soy or Coconut milk available for 0.5

Selection of Monin Syrups available 0.5

Baileys Hot Chocolate 13

Hot Buttered Rum 14

Irish coffee 13

Espresso Martini 22