

Desserts

Homemade Tiramisu / 12

coffee and liqueur, soaked sponge fingers topped with mascarpone cream

Affogato / 13

vanilla ice-cream served with an espresso shot and liqueur (gf)

Baked Ricotta Cheesecake / 14

served with ice cream and fresh strawberries

Sticky Date Pudding / 13

soft steamed pudding with caramel sauce and ice cream

Vanilla Ice-Cream with topping / 6

chocolate / caramel / strawberry / banana

Cherry Ripe / 15

Cherries and coconut in a creamy cold set cheesecake, covered with Cadbury dark chocolate, served with ice cream

Chocolate Fondant / 13

Chocolate pudding with a molten centre of rich and indulgent chocolate, served with ice cream

Crème Caramel / 12

custard pudding layered with caramel (gf)

Lemon Sorbet / 8

Two scoops (gf)

Gelato Board / 12

Three delicious gelato desserts:
chocolate shell mousse cup (gf) / Lemon Sorbet (gf) / & meringue
crostata
served with a fresh strawberry

Cheese Boards

Two cheese 22 / Four cheese 44 / Six cheese 60

Gorgonzola (Italy) / Double Brie (Tasmania) / Fleur des Monts Goats (France) /
Triple Vintage Cheddar (Tasmania) / Provolone (Italy) / Swiss (Switzerland)

- Served with water crackers, honey, and seasonal fresh fruit -

After Dinner Drinks

Glenmorangie Original 10yo / 14

Glenmorangie Quinta Ruban 12yo / 15

Glenmorangie Nectar D'Or 12yo / 15

Glenmorangie Lasanta 12yo / 15

Penfolds Tawny / 8

Penfolds Grandfather 20yo / 16

Hennessy XO / 34

Remy Martin XO / 36

Peter Van Gent Pipeclay / 9

Peter Van Gent White / 9

Hot Beverages

Cappuccino, Latte, Flat White, Long Black 4

Mocha, Hot Chocolate, Chai Latte 4.5

Espresso, Piccolo, Macchiato 3.5

soy / caramel / vanilla / hazelnut / irish \ + 1 decaf / extra shot +50c

Tea 3.5

English Breakfast / Earl Grey / Peppermint / Green / Chamomile



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