

# WILLO

## DESSERT MENU

**Crème Caramel** | Burnt Orange | Frangelico **20**  
**Whipped Panna Cotta** | Mixed Berries | Smoked Ice **22**  
**Valrhona Guanaja 70%** | Gold Leaf | Macadamia **22**

### DESSERT WINE

2021 Winter Harvest Riesling | Riversdale Estate - Tasmania **15 | 67**  
Penfold Club Port Reserve **12**  
Penfolds Father 10yo **13**  
Penfolds Grandfather Port **15**

### COCKTAILS TO FINISH

Willo Espresso Martini **22**  
Brix Spiced Rum | Kahlua | Dark Chocolate | Espresso  
Amar Sweet **20**  
Licor | Creme De Menthe | Baileys | Frangelico | White Chocolate Cloudy Solstice **23**  
Hendricks Midsummer Solstice | Alize | Cointreau | Lemon | Cherry

### COFFEE

Toby's Estate Roasters **6**

### TEAPOT

Chamellia Specialty Tea **8.50**  
Earl Grey | English Breakfast | Jasmine Green | Peppermint

*This is a seasonal menu and it will feature a rotation of fresh produce from our kitchen.  
Please note there is a 10% surcharge applies on Sundays and 15% surcharge  
on all Public Holidays. A service charge of 10% will be added to the tables of 8 or more people  
Please note no split bill policy for group of 8 or more.*

