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## Dessert Wine

<b>MRS. WIGLEY</b> <i>moscato</i>	11   30
<b>VASSE FELIX 'CANE CUT'</b> <i>semillon</i>	10   55
<b>PLANTAGENET 'RINGBARK'</b> <i>riesling</i>	55
<b>DE BORTOLI 'NOBLE ONE'</b> <i>semillon</i>	12   72
<b>PUNT ROAD</b> <i>Semillon</i>	55

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## Liqueur

<b>MALIBU</b>	10
<b>MIDORI</b>	10
<b>PARAISO LYCHEE</b>	10
<b>CHAMBORD</b>	10
<b>BAILEYS</b>	10
<b>TIA MARIA</b>	10
<b>COINTREAU</b>	10
<b>FRANGELICO</b>	10
<b>DRAMBUIE</b>	10
<b>SOUTHERN COMFORT</b>	11
<b>DOM BENEDICTINE</b>	11
<b>GRAND MARNIER</b>	11

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## Liqueur Coffee 15

*A double shot of espresso mixed with the complementing liqueur & topped with a cream float*

**JAMESONS  
BAILEYS  
COINTREAU**

**TIA MARIA  
KAHLUA  
FRANGELICO**

*GF - Gluten free  
CGF - Can be gluten free  
DF - Dairy free  
CNF - Can be nut free*

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## Dessert

<b>COCNUT PANNACOTTA</b> <i>cherry rose gel, pavan, lychee, meringue, seasonal fruit</i>	15
<b>HONEYCOMB PARFAIT</b> <i>valrhona chocolate, walnut, callebaut ruby, chestnuts, berries</i>	15
<b>CLASSIC TIRAMISU</b> <i>masala, mascarpone, savoiardi, coffee, chocolate, blackberry</i>	15
<b>RUM STICKY DATE</b> <i>salted caramel, rum anglaise, honey oats, vanilla ice cream</i>	15

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## Cheese

<b>MON PERE BRIE</b> <i>France - cow's milk lactic brie, earthy with a rich creamy texture</i>	15
<b>FOURME D'AMBERT BLUE</b> <i>France - cow's milk a creamy blue with a mild fruit flavour</i>	16
<b>PETIT COMTE GRUYERE</b>	17

*All cheese served with house rye bread  
seasonal fruit & condiments*

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## Or Perhaps A...

<b>PETIT TREAT PLATTER</b> <i>chef's selection of macarons, eclairs, profiteroles and tartlets</i>	28
<b>KINGSLEYS AFFOGATO</b> <i>espresso and vanilla bean ice cream</i>	10
<b>GRAND AFFOGATO (GF, CNF)</b> <i>vanilla ice cream with a shot of Frangelico &amp; an espresso extra scoop of gelato +4</i>	17

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## Fortified Wine

<b>GALWAY PIPE 'FINE OLD' TAWNY PORT</b> <i>Barossa Valley, South Australia</i>	11   75
<b>PENFOLDS 'GRANDFATHER' TAWNY</b> <i>Barossa Valley, South Australia</i>	15   135
<b>SALTRAM 'MR PICKWICKS' TAWNY PORT</b> <i>South Australia</i>	14   75
<b>EL CANDADO PEDRO XIMENEZ SHERRY</b> <i>Jerez, Spain</i>	10   109
<b>MORRIS, MUSCAT</b> <i>Rutherglen, Victoria</i>	13   88
<b>MORRIS, TOKAY</b> <i>Rutherglen, Victoria</i>	13   88

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## Creamy Classics

<b>ESPRESSO MARTINI</b> <i>Galliano, Kahlua &amp; espresso</i>	18
<b>CHERRY RIPE</b> <i>port, cherry liqueur, dark chocolate sauce, coconut cream</i>	18
<b>PASSIONFRUIT CHEESE CAKE</b> <i>vodka, Liquor 43, passion fruit, condensed milk</i>	18

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## Aperitifs & Digestif

<b>PIMMS</b> <i>England</i>	10
<b>CAMPARI</b> <i>Italy</i>	10
<b>APEROL</b> <i>Italy</i>	10
<b>PERNOD</b> <i>France</i>	10
<b>RICARD</b> <i>France</i>	10
<b>TOSCHI LEMONCELLO</b> <i>Italy</i>	10

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## Cognac & Brandy

<b>HENNESSY VSOP</b> <i>cognac</i>	16
<b>HENNESSY XO</b> <i>cognac</i>	25
<b>COURVOISIER VSOP</b> <i>cognac</i>	20
<b>COURVOISIER XO</b> <i>Cognac</i>	30

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## Whiskies

<b>JAMESONS</b> <i>Irish whiskey, Ireland</i>	12
<b>GLENMORANGIE 10 YEARS OLD</b> <i>single malt, Ross-shire</i>	16
<b>GLENFIDDICH 12 YEARS OLD</b> <i>single malt, Speyside</i>	15
<b>DALWHINNIE 15 YEARS OLD</b> <i>single malt, Inverness</i>	17
<b>OBAN 14 YEARS</b> <i>single malt, Argyll</i>	18
<b>TALISKER 10 YEARS OLD</b> <i>single malt, Isle of Skye</i>	17
<b>LAGAVULIN 16 YEARS OLD</b> <i>single malt, Islay</i>	19
<b>THE GLENLIVET 18 YEAR OLD</b> <i>single malt, Banffshire</i>	19
<b>JOHNNIE WALKER BLUE LABEL</b> <i>blended scotch, Scotland</i>	28

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## KINGSLEYS brisbane

 @kingsleys\_brisbane  /kingsleysbrisbane #kingsleysbrisbane  
Riparian Plaza, 71 Eagle St, Brisbane QLD | (07) 3051 7650  
[www.kingsleysbrisbane.com.au](http://www.kingsleysbrisbane.com.au)

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