

## DESSERT

<b>Classic pavlova</b> <i>w/ kiwifruit, berries &amp; fresh cream</i>	14
<b>Banoffee pie</b> <i>toffee slice on a biscuit base w/ banana &amp; whipped cream</i>	16
<b>Lime &amp; passionfruit “cheesecake”</b> <i>w/ poached pear &amp; raspberry coulis</i>	16
<b>Dark chocolate &amp; espresso mousse</b> <i>w/ fresh berries &amp; candied nuts</i> <i>add ice cream</i>	15 2.5
<b>Affogato</b> <i>vanilla ice cream w/ espresso</i> <i>w/ your choice of liqueur</i>	8 13.5

## CHEESE

<b>Cheese selection</b>	9   16   22   26   29   32
<b>Maffra Gippsland, Victoria 50g</b> <i>clothbound cheddar w/ deep layered flavour, firm, yet buttery texture &amp; a sweet grassy aroma. It is matured for up to two years.</i>	
<b>Handmade Manchego, Spain 50g</b> <i>hard sheeps milk cheese, cured 6 months with a mild, nutty flavour</i>	
<b>Mountain Man, washed rind, Victoria, 50g</b> <i>a complex and pungent yet well rounded cheese with a soft, creamy texture</i>	
<b>Trinity Cellars Jersey brie, South Australia, 50g</b> <i>made from pure full-cream jersey cows milk which gives this cheese distinct richness of flavour &amp; a flowing texture when ripe</i>	
<b>Edith Woodside, Victoria, 40g</b> <i>goats cheese rolled in ash from grape vines after two weeks of maturing. It has a sweet earthiness &amp; smooth texture</i>	
<b>Gorgonzola Dolce, Italy, 50g</b> <i>a medium strong blue cheese with a powerful earthy aroma. It is soft &amp; creamy with a slightly sweet flavour.</i>	

## DIGESTIF

<b>Whiskey</b>	
Makers Mark	9
Jack Daniels	9
Jameson Irish Whiskey	9
Jack Daniels Select	15
Johnnie Walker Red	9
Johnnie Walker double black	12
Chivas Regal 12yo	12
Talisker 10yo single malt, Isle of Sky	11
Laphroaig Triple Wood 10yo single malt, Islay	14
Nikka Yoichi single malt, Japan	15
Glenfiddich 12yo single malt, Speyside	12
Glenmorangie the Lasanta 12yo single malt, Highland	14
Laphroaig 15yo single malt, Islay	20

### Vermouth & liquors

Baileys	9
Campari	9
Cointreau	10
Frangelico	10
Galliano Black or White Sambuca	12
Kahlua	10
Lemoncello di Capri	10
Niolly Prat Original French Dry Vermouth	9
Tia Maria	9

### Cognac

Martell Medaillion vsop	10
Hennessy vsop	11
Remi Martin xo	15
Hennessy xo	16

### Dessert & fortified wines

10yo Grandfather Port, Barossa Valley, SA	8
09 Leopardwood rsv. Botrytis Chenin Blanc, Yenda, NSW	10 44
09 Huia Botrytised Riesling, Malborough, NZ	58
nv Yalumba Museum Release Liqueur Muscat Barossa Valley, SA	8 36

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\*All prices include GST. Public holiday charge \$3pp. CC s/charge 1%