



DESSERT MENU

CHOCOLATE FLAN | 14

Baked chocolate custard, honeycomb & orange syrup
(LG)

BASQUE CHEESECAKE | 14

Burnt layer vanilla cheesecake, mango & lime compote
(LG)

PEANUT BUTTER MOUSSE | 14

Coconut based mousse, chocolate sauce, peanut praline
(LD, LG, V, VG)

AFFOGATO | 6.8

Barista espresso with vanilla ice cream

add your choice of liqueur +10.7

frangelico, baileys, kahlua, drambuie, stolen dark,
cointreau, jamesons

BARISTA COFFEE FROM 5.4

Short black, long black,
americano, latte, flat white,
mocha, cappuccino

LOOSE LEAF TEA 5.4

Peppermint, green tea,
chamomile, earl grey, english
breakfast

LIQUEUR COFFEE 16

Frangelico, baileys, kahlua,
drambuie, stolen dark,
cointreau, jamesons

(V) Vegetarian | (VG) Vegan | (VO) Vegetarian option | (VGO)
Vegan option | (LG) Low gluten | (LD) Low dairy | (LGO) Low
gluten option | (LDO) Low dairy option

Please inform a team member if you have allergies or
intolerances. We'll do our very best to accommodate them, but
as our menu is prepared freshly in kitchen, there may be trace
allergens. Due to this, please note that we are unable to ensure
Gluten Free and/or Dairy Free, however we do offer No Added
Gluten and No Added Dairy meals and options



AFTER DINNER DRINKS

PORT

SANDEMAN 10YR TAWNY 18.5

Ripe fruit/jam/nut s/ vanilla

TAYLORS FINE RUBY 13

Fruity/blackcurrant/cherry

LIQUEUR

DRAMBUIE 14.1

BAILEYS 14.1

FRANGELICO 14.3

KAHLUA 14.1

LIMONCELLO 14.1

DISARONNO AMARETTO 13

RUM

BUMBU 15.6

Toasted banana/ vanilla

DICTADOR 12YR 15.6

coffee/toffee

BLACK TEARS SPICED 14.1

chilli/chocolate

DON PAPA 7YR 19.7

Sweet spices/marmalade

RUM BULLION 14.6

Orange zest/honey

EL DORADO 12YR 14.6

Fruitcake/oak

BROKEN HEART SPICED 13.8

Cinnamon/ vanilla



VIEW OUR FULL DRINKS MENU HERE!

Just scan the QRcode with your
phone camera or visit
avcmenu.com/casa