

# THE CLOCK TOWER

## DESSERTS

Warm Sticky Toffee Pudding 17  
crystallized pecans, toffee sauce,  
bird's custard ice cream  
*D'Oliveira, Boal, Madeira 1987 \$73*

Rhubarb Pistachio Vacherin 18  
buttermilk & hibiscus  
*Veldespio Palo Cortado, "Viejo C.P." \$21*

Nutmeg Crème Brûlée Tart 16  
yoghurt sherbet  
*Chateau Suduirat 1996 \$35*

Chocolate Temptation 18  
hazelnut & caramel  
*Domaine De La Coume Du Roy, Maury 2007 \$18*

After Eight Baked Alaska 24  
mint & chocolate  
*Hudson "Do The Rye Thing" \$25*

## ICE CREAM & SORBET 6 per scoop

"Horlicks" Malted Milk Chocolate Ice Cream  
Earl Grey Ice Cream  
Seasonal Sorbet

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<b>Arnaud Ente</b> <i>Bourgogne Blanc   2015</i>	\$627
<b>Remi Jobard</b> <i>Meursault 1er Cru Les Porozots "Le Porozot Dessus"   2017</i>	\$305
<b>Billaud - Simon</b> <i>Chablis Grand Cru "Vaudesir"   2015 (1500ml)</i>	\$520
<b>Eyrie Vineyards</b> <i>Dundee Hill Estates Chardonnay   1989</i>	\$490
<b>Didier Daganeau</b> <i>Silex   2016</i>	\$315
<b>Ridge Vineyards</b> <i>Montebello   2005</i>	\$800
<b>JJ Confuron</b> <i>Nuits Saint Georges 1er Cru Les Chaboeufs   2014</i>	\$285
<b>Domaine De La Romanee Conti</b> <i>La Tache   2014</i>	\$5500
<b>Domaine Dujac</b> <i>Clos De La Roche Grand Cru   2015</i>	\$1000
<b>Emidio Pepe</b> <i>Montepulciano d'Abruzzo   1997</i>	\$800