

# La Vista

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## DULCE

dessert

**TIRAMISU** sponge lady fingers soaked in Marsala & dark espresso, layered with rich mascarpone cream **17**

**CHURROS CON CHOCOLATE** Spanish crispy doughnuts sprinkled with cinnamon & sugar, served with a thick chocolate dipping sauce **17**

**BUDINO APPICCIOSO DI DATTERI** sticky date pudding with hot butterscotch sauce & salted caramel gelato **17**

**CREMA CATALANA** with almond feuilletine & strawberry sauce **17**

**CHEESECAKE** Ask our staff about the flavour of the month served with honey crumb, berry compote and a scoop of ice cream **17**

**SCOOP OR TWO OF ICE-CREAM** with whipped cream & sauce Black Forest, Salted Caramel, Lemon Mascarpone, Vanilla Bean, Chocolate **7.5/12**

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## Port & Cognac

Graham's Fine Tawny **16**

Graham's 10 year old **18**

Remy Martin V.S.O.P **20.5**  
Courvoisier V.S.

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## Sticky

Leonardo Late Harvest Semillion **16 / 80**  
Hawkes Bay 2019

Noix De La Saint Jean aperitif **12**  
Provence, France

## Liqueur Coffee

*all 16.5*

**Monte Cristo** grand marnier, kahlua

**Spanish** brandy, kahlua

**B52** baileys, grand marnier

**Dutch** chartreuse, white crème de cacao

**Funky monk** benedictine,  
franjelico, baileys

**After 8** baileys, kahlua, crème de menthe

**Great scott** scotch, whiskey drambuie

**Polar bear** vodka, sambuca, hot chocolate

**Espresso Martini 19.50**

**Affogato** vanilla ice cream with espresso  
& hazelnut syrup **12.50**

Add liqueur of choice from Baileys,  
Kahlua, Drambuie, Frangelico, Galliano  
or Tia Maria **16.50**