

## DESSERTS

Pear Tarte Tatin with Brown Sugar Ice Cream and Cinnamon and Cider Jelly	12.90
Chocolate Melting Moment with Peanut Butter Parfait and Salted Caramel	12.90
Vanilla Sablé with Honey Mascarpone and Raspberries	12.90
Coffee Donuts with Hazelnut Custard and Frangelico Syrup	12.90
Walnut Financier with Lemon Cheesecake Ice Cream and Candied Carrots	12.90
Dessert Tasting Plate	25.90
Affogato - Espresso Vanilla Bean Ice Cream Grand Marnier, Frangelico or Amaretto	13.90
Cheese served with Housemade Relish and Lavosh - our waiting staff will advise	POA
The Lion Chocolate Bar	5.90
Selection of Petit Fours	4.90

## TEA & COFFEE

Vittoria Espresso Coffee & Hot Chocolate	4.20
Lion T'S - English Breakfast, Earl Grey Blueflower	4.20
- Japan Bancha Green, Peppermint, Chamomile	4.20

## STICKIES, COGNACS, MALTS & MORE

08 Debortoli 'Noble One' Botrytis Semillon	glass 7.90	375mL	45.00
10 Mount Horrocks Cordon Cut	glass 7.90	375mL	45.00
Hennessy VSOP			12.50
Hennessy XO			26.50
Hennessy Paradis			37.50
Armagnac Tenareze 1979			11.90
Armagnac Bas 1985			14.90
Macallan 12 Y.O Single Highland Malt			12.50
Macallan 18 Y.O Single Highland Malt			20.00
Glenlivet 12 Y.O Single Malt			9.50
Glenlivet 15 Y.O French Oak Reserve			12.90
Glenmorangie 10 Y.O 'The Original'			10.90
Glenmorangie 18 Y.O Extremely Rare			13.50
Glenfiddich 12 Y.O Special Highland Malt			10.90
Laphroaig 10 Y.O Single Islay Malt			11.00
Ardbeg 10 Y.O			11.50
Tamdhu Fine Single Malt			9.50

SEE WINE LIST FOR COMPLETE LISTING



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