



## DESSERTS

### **Hot Chocolate Brownie 18**

Vanilla ice cream & walnuts

### **Warm Donut 17**

Coconut ice-cream, berries & toasted almonds (vg)

### **Freshly Cut Fruits 14**

Ginger sorbet (*gf, nf, df, vg*)

### **Brisbane made Ice Creams & Sorbets - \$6 per scoop**

Vanilla ice cream (*nf, gf*)

Coconut ice cream (*vg, gf, nf*)

Raspberry sorbet (*vg, gf, nf*)

Ginger sorbet (*vg, gf, nf*)

Mango sorbet (*vg, gf, nf*)

## DESSERT WINES & DIGESTIFS

by the glass

**2022 Frogmore Creek Iced Riesling 15**

**2013 Craigmoores Botrytis 12**

**NV Valdespino Pedro Ximenez 'El Candado' 16**

**NV Penfolds Father 10 years-old Tawny 12**

**1985 Bas Armagnac Delord 19**

**Hennessy Cognac VSOP 19**

**Hennessy Cognac XO 38**

Our kitchen is not allergen-free, and we cannot ensure the absence of traces from supplied ingredients.

Please advise any food allergy or intolerance.

An additional surcharge of 15% will apply on Public Holidays.

We thank you for your understanding.

## CHEESE SELECTION

### **Cheese Tasting**

Served with assorted condiments,  
crackers & rustic grissini

**Each | All**

15 39

**Brillat Savarin:** Soft ripened triple cream cheese, named after the famous 18<sup>th</sup> century French food writer of the same name.

Milk: Cow

Origin: France

**Tomme De Chevre:** Semi hard cheese produced using pasteurised milk from the Saanen goat. The flavour is mild but buttery rich and nutty.

Milk: Goat

Origin: France

**Berry's Creek Riverine Blue Cheese:** The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet - the super smooth, creamy and delicate texture is the highlight.

Milk: Buffalo

Origin: Australia

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