



Our products may contain wheat, egg, dairy, soy or fish allergens.
In addition, our products may be processed in facilities that process tree nuts and peanuts.
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

DESSERT

VANILLA BEAN BRULÉE Baked cream custard, vanilla bean, burnt toffee crust 14	CLASSIC CHOCOLATE MOUSSE 12
WARM CHOCOLATE BROWNIE Warm chocolate sauce, double cream, ice-cream 14	POACHED APPLE AND RHUBARB Cold poached apple and rhubarb, white chocolate soil, mascarpone mousse, cinnamon ice-cream 15
STICKY DATE PUDDING Caramel sauce, double cream, ice-cream 14	DROPPED LEMON TART Lemon curd, coconut ice-cream, double cream, sweet pastry 14
DULCE DE LECHE Baked cheesecake, macadamia nuts, banana ice-cream 15	ORANGE THYME PANNA COTTA Panna cotta, mixed berries, oranges, cinnamon syrup 14

SOMETHING DIFFERENT

AFFOGATO Espresso coffee, vanilla ice-cream Add your favourite liqueur 7 7	LIMONCELLO 9
ESPRESSO MARTINI 18	PENFOLDS GRANDFATHER PORT 13
AMARO MONTENEGRO 9.5	SMIDGE NV GRAND MUSCAT 14
STREGA 9.5	HENNESSY V.S.O.P 12
	HENNESSY XO 21



N.B. Gluten Free Available – some dishes may vary. (V) Vegetarian. \$4 will be deducted off pasta dishes when entrée size is requested. A minimum charge of \$25 per person applies after 5pm. B0217.