



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

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

## SOMETHING DIFFERENT

<b>AFFOGATO</b> Espresso coffee, vanilla ice-cream Add your favourite liqueur	7 7	<b>LIMONCELLO</b>	9
<b>ESPRESSO MARTINI</b>	18	<b>PENFOLDS GRANDFATHER PORT</b>	13
<b>AMARO MONTENEGRO</b>	9.5	<b>SMIDGE NV GRAND MUSCAT</b>	14
<b>STREGA</b>	9.5	<b>HENNESSY V.S.O.P</b>	12
		<b>HENNESSY XO</b>	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. P0217.