



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	DROPPED LEMON TART Lemon curd, coconut ice-cream, double cream, sweet pastry 14
WARM CHOCOLATE BROWNIE Warm chocolate sauce, double cream, ice-cream 14	TIRAMISU Espresso soaked sponge fingers, liquored spiked mascarpone cream 14
STICKY DATE PUDDING Caramel sauce, double cream, ice-cream 14	AFFOGATO Espresso coffee, vanilla ice-cream Add your favourite liqueur 7 7
DECONSTRUCTED APPLE, RHUBARB CRUMBLE Warm poached apples & rhubarb, muesli crumb, custard cream, cinnamon ice cream 14	ESPRESSO MARTINI 18
DULCE DE LECHE Baked cheesecake, macadamia nuts, banana ice-cream 15	AMARO MONTENEGRO 9.5
CHOCOLATE MOUSSE TUBE Brandy tube, chocolate mousse, raspberry gel, custard cream, chocolate gelato, chocolate soil 14	STREGA 9.5
	LIMONCELLO 9
	PENFOLDS GRANDFATHER PORT 13
	SMIDGE NV GRAND MUSCAT 14
	HENNESSY V.S.O.P 12
	HENNESSY XO 21



N.B. Vegetarian and Gluten Free Options Available. \$4 will be deducted off pasta dishes when entrée size is requested. A minimum charge of \$25 per person applies after 5pm. P0817.