



## DESSERTS

### Available lunch & dinner

Chocolate indulgence- dark chocolate mousse, brownie & ice cream	13
Rum & honey brulee with vanilla ice cream*	10
Mango & white chocolate pannacotta, young coconut & mango salsa*	12
Strawberries & cream with frangelico, shortbread & sorbet	12
Trio of gelato with chocolate sauce & crushed nuts (v)	10
Cheese plate, served with homemade crackers & quince paste (v)* <i>60g of cheese served with matching accompaniments, see our cheese menu for details</i>	13

*\*gluten free upon request (v) vegetarian*

## DESSERT WINE & PORT

08	Peter Lehmann Botrytis Semillon 375ml	Barossa, SA	6.5
06	Craigow Dessert Gewurztraminer	Southern Tasmania, TAS	7
07	Heggies Botrytis Riesling	Eden Valley, SA	7.5
	Galway Pipe 12 yr old Tawny	Barossa, SA	8
	Penfolds Bluestone 10 yr old Tawny	Barossa, SA	7
	McWilliams Hanwood 10yr old Tawny	Hanwood, NSW	7

Lactose free & vegan dishes are also available and we will endeavor to meet all reasonable requests regarding any other special dietary requirements.

Please make a reservation in advance with any requirements to allow Head Chef the opportunity to create a specialized dish.