



## DESSERT

Berry Pavlova 17  
 Fresh seasonal berries, Chantilly cream, yuzu-lemon curd, mint,  
 butterscotch ice cream, Grand Marnier (LG, V, NF)

Apple & Walnut Bombe Alaska 18  
 Apple textures, walnut brittle, soft meringue, Brandy (LG, V)

Cold-set Valrhona Chocolate Tart 18  
 Coconut, cherry, buckwheat pastry, condensed milk ice cream,  
 cocoa nibs (V)

Rhubarb & Almond Trifle 18  
 Almond sponge, rhubarb, raspberry, crumble, lemon sorbet,  
 elderflower, Vodka (V)

Flambé Crêpes Suzettes 28  
*Cooked at your table with Grand Marnier, burnt orange ice cream, butter crumble*  
*Low gluten crêpes available upon request (NF)*

## CHEESE (V)

Choose from a selection of farm house and artisan cheese 30g /14  
 Served with muscatel grapes, Huonville apple, walnut bread, lavosh  
 Each Additional Cheese 7.5

Coal River Farm Triple Cream Brie *Tasmania*  
 Cow's milk, very indulgent, robust, full flavour, snowy rind, mottling as it matures

Coal River Farm Blue *Tasmania*  
 Cow's milk, mild blue - Penicillium Roqueforti, unique, subtle flavour, slightly sweet, tangy, just the  
 right amount of salt

Bay of Fires Clothbound Cheddar *Tasmania*  
 Cow's milk, traditional recipe, buttery, yellow colour, matured 12 months to 2 years, sharp, rounded,  
 slightly salty, crumbly in texture

Pyengana Mature Cheddar *Tasmania*  
 Cow's milk, semi hard, artisan, creamy, crumbly, smooth texture, full flavoured, herbaceous, spicy

Pyengana Cloth-Matured Goat's Cheddar *Tasmania*  
 Robur Farm Dairy goat's milk, semi-hard, artisan, smooth, crumbly texture, full flavoured, sharp

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Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG- Low Gluten, V – Vegetarian, Vegan, DF – free from dairy, NF - no added nuts



DESSERT WINE <i>(Bottles - 375ml unless otherwise stated)</i>	Glass	Bottle
Australia	90ml	375ml
2015 Craigow Gewürztraminer <i>Coal River Valley Tas</i>		45
2019 Frogmore Creek Iced Riesling <i>Coal River Valley Tas</i>	16	49
2016 De Bortoli Noble One Botrytis Semillon <i>Riverina NSW</i>	18	70
 New Zealand		
2008 Riversby Noble Riesling <i>Rapaura</i>		53
 France		
2014 Château Filhot <i>Sauternes</i>		88
 Germany		
2001 *Gunderloch Nachenheim Rothenberg Trockenbeerenauslese <i>Mosel Saar Ruwer</i> <i>*Chilled to order</i>		595
 SHERRY	Glass	
Spain	60ml	
Romate 'Cardenal Cisneros' Pedro Ximenez <i>Andalucia</i>	14	
 LIQUEUR COFFEE	18.5	
BELFAST – Baileys		ITALIAN – Amaretto
ROMAN – Galliano		HIGHLAND – Scotch
JAMAICAN – Tia Maria		IRISH – Jamieson Whiskey
MEXICAN – Kahlua		AFFOGATO – Baileys or Frangelico