



DESSERT

Berry Pavlova 17

Fresh seasonal berries, Chantilly cream, yuzu-lemon curd, mint, lemon sorbet,

Grand Marnier (LG, NF, V)

Warm Poached Pear 18

Cognac, cinnamon sable, blood orange sorbet (V)

Cold-set Valrhona Chocolate Tart 18

Coconut, cherry, buckwheat pastry, condensed milk ice cream, cocoa nibs

Honey Crème Brûlée 18

Rhubarb compote, raspberry, milk crumble, caramel ice cream, lavender (V,NF)

Flambé Crêpes Suzettes 28

Cooked at your table with Grand Marnier, burnt orange ice cream, butter crumble

Low gluten crêpes available upon request

CHEESE

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

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
2009 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
2013 Tahbilk 'Cane Cut' Marsanne <i>(500ml) Nagambie Lakes VIC</i>		\$50
New Zealand		
2008 Riversby Noble Riesling <i>Rapaura</i>		\$53
France		
2014 Muscat Beaumes de Venise <i>Rhône Valley</i>	\$19	\$77
2006 Tertre du Lys D'Or <i>Sauternes</i>		\$77
2014 Château Filhot <i>Sauternes</i>		\$88
Germany		
2001 *Gunderloch Nachenheim Rothenberg Trockenbeerenauslese <i>Mosel Saar Ruwer</i>		\$595

**Chilled to order*

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