



DESSERT

Crêpes Suzettes, <i>cooked at your table with Grand Marnier</i>	29
Burnt orange ice cream, butter crumble (LGO,V,NF)	
Baked Alaska	19
Meringue, passionfruit sorbet, mascarpone parfait, amaretto, rice crisp (LG,V,NF)	
Spiced Crème Brûlée	19
Red wine poached pear, milk crumble, whisky cream, butterscotch caramel (LGO,V,NF)	
Cold-set Valrhona Chocolate Tart	19
Coconut, preserved cherry, buckwheat pastry, coconut sorbet (V)	
Huon Apple	19
Apple, rhubarb, cider cake, gel, walnut brittle, vanilla ice cream (LGO,V,NUT,NFO)	

CHEESE

Choose from a selection of farm house and artisan cheese	30g 15
Served with muscatel grapes, Huonville apple, walnut bread, lavosh (LGO,V,NUT,NFO)	
Each Additional Cheese	8

Coal River Farm Triple Cream Brie *Tasmania*

Cow's milk | very indulgent, robust | full flavour | snowy rind | mottling as it matures

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

Coal River Farm Blue *Tasmania*

Cow's milk | mild blue - Penicillium Roqueforti | unique, subtle flavour | slightly sweet, tangy | just the right amount of salt

Pyengana Mature Cheddar *Tasmania*

Cow's milk | semi hard | artisan | creamy, crumbly, smooth texture | full flavoured, herbaceous, spicy

NB: 15% surcharge applies to all food items on Public Holidays.

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 – dairy free, DFO - dairy free option, NF - nut free, NFO - nut free option



DESSERT WINE <i>(Bottles - 375ml unless otherwise stated)</i>	Glass	Bottle
Australia	90ml	375ml
2020 Frogmore Creek Iced Riesling <i>Coal River Valley Tas</i>	17	55
2018 De Bortoli Noble One Botrytis Semillon <i>Riverina NSW</i>	18	70
New Zealand		
2008 Riverby Noble Riesling <i>Marlborough</i>	17	53
France		
2015 Château Filhot <i>Sauternes</i>		88
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		