

Desserts

CREME BRULEE (GF)	15.00
COOKIE PIE, butterscotch sauce, vanilla ice cream	14.00
CHOCOLATE MOUSSE, chocolate ganache, cookie crumble, raspberries....	14.00
PINEAPPLE CARPACCIO, mango and mint salsa, mango sorbet (GF,DF)	16.00
AFFOGATO, vanilla ice cream, espresso, Brookie's Mac liqueur (GF)	15.00
ICE CREAM, 2 scoops (GF)	7.00
CHEESE BOARD, selection of 3 cheeses (V)	24.00

Sweet endings

MACARON MARTINI, amaretto, lemon, almond, vanilla, whites	19.00
ESPRESSO MARTINI, vodka, coffee liqueur, vanilla, Botero espresso	18.00
BROOKIE'S MAC macadamia liqueur	10.00
SHEEPDOG peanut butter whiskey	10.00
TAWNY	10.00
DESSERT WINE	10.00

Dietary Information: V - Vegetarian, DF – Dairy Free, GF – Gluten Free.

Our menus contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements, we cannot guarantee our food will be allergen free.

Card Fees: All card payments will incur a 1.9% surcharge. Sunday 10% surcharge. Public Holiday 15% surcharge.

No Split Bills.