

# Desserts

<b>Crème brûlée</b> (GF) .....	16.00
<b>Cookie Pie</b> , butterscotch sauce, vanilla ice cream .....	16.00
<b>Chocolate mousse</b> , chocolate ganache, cookie crumble, raspberries .....	16.00
<b>Panna Cotta</b> , with rosemary strawberry coulis, cinnamon crumble & pistachio .....	16.00
<b>Profiteroles</b> , choux pastry with vanilla ice cream & milk chocolate sauce .....	16.00
<b>Affogato</b> , vanilla ice cream, espresso, Brookie's Mac liqueur (GF) .....	16.00

## I SCREAM FOR ICE CREAM

<b>Banoffee</b> .....	15.00
Vanilla ice cream, bananas, butterscotch sauce, chantilly cream & cookie crumble	
<b>Fraise Melba</b> (GF) .....	15.00
Vanilla ice cream, fresh strawberries, berry coulis, whipped cream and almonds	
<b>Chocolat Liegeois</b> (GF) .....	15.00
Chocolate ice cream, chocolate ganache, chantilly cream & chocolate chips	

<b>FROMAGE Our cheese board</b> .....	29.00
Maffra cloth aged Cheddar, Gorgonzola DOP Dolce, Kingfisher Creek double Cream brie Served with house-made onion jam, caramelized walnuts, cornichons, honey, toasted sourdough and gluten free crackers (V)	

## Night cap

<b>Macaron martini</b> , amaretto, lemon, almond, vanilla, whites .....	20.00
<b>Espresso martini</b> , vodka, coffee liqueur, vanilla, Botero espresso .....	19.00
<b>Brookie's Mac</b> , macadamia liqueur .....	10.00
<b>Sheepdog</b> , peanut butter whiskey .....	10.00
<b>Tawny</b> .....	10.00
<b>Dessert wine</b> .....	12.00
<b>Hennessy Cognac VS</b> .....	14.00

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

Our menus contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Whilst allreasonable efforts are taken to accomodate our guests' dietary requirements,  
we cannot guarantee our food will be allergen free.

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

No Split Bills.