

Desserts



CREME BRULEE (GF) 16.90

CHOCOLATE MOUSSE 16.90
with chocolate ganache (GF)

MELBA PANNA COTTA 16.90
whipped vanilla panna cotta, raspberry coulis, berries, almonds (GF)

STICKY TOFFEE BANANA PUDDING 16.90
with butterscotch sauce and vanilla ice cream

CAFÉ GOURMAND 20.90
a selection of 4 mini desserts served together with a small coffee

DIGESTIF GOURMAND 24.90
a selection of 4 mini desserts served together with a liqueur

I scream for ice cream 15.90

PEACH MELBA (GF) // vanilla ice cream, peach in syrup,
raspberry coulis, chantilly cream & almonds

BANOFFEE (GF) // vanilla ice cream, banana,
butterscotch sauce, whipped cream & caramelised walnuts

CHOCOLAT LIEGEOIS (GF) // vanilla ice cream, chocolate custard &
chantilly cream

AFFOGATO 18.90
vanilla ice cream, espresso, Brookie's Mac liqueur (GF)



Fromage (cheese board) 29.90

Maffra cloth aged Cheddar, Gorgonzola DOP Dolce, Kingfisher Creek
double Cream brie, onion jam, cornichon relish, honey

Liquid dessert

LA PETITE MADELEINE 22.90
Amaretto almond liqueur, triple sec, coffee liqueur, pineapple & vanilla
served with a madeleine cake

MIDNIGHT IN PARIS 19.90
vodka, Sheepdog peanut butter whiskey, Botero espresso & vanilla

BROOKIES MAC macadamia liqueur 12.00

SHEEPDOG peanut butter whiskey 12.00

TAWNY 10.00

DESSERT WINE 12.00

HENNESSY COGNAC VS 15.00

LIQUEURS 10.00

Frangelico, Amaretto, Baileys or Limoncello

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.

Weekend 10% surcharge. Public Holiday 15% surcharge. No Split Bills. No BYO