

DESSERT

Lemon Tart (GF)	20
Sable breton, lemon curd, , lemon mousse, lemon & basil sorbet, lemon gel	
White Chocolate Crème Brûlée (GF)	20
Chocolate & native walnut soil, raspberry gel, fresh raspberries	
Tasmanian Apple & Quince Crumble (GF,VGO)	18
Tasmanian quince gel, fresh berries, vanilla bean ice-cream	
Affogato (GF)	18
Whisky ice-cream, Hellyers Road whisky cream liqueur, espresso	
Tasmanian Cheese Plate (GFO)	
Swansea walnuts, Eureka quince paste, house-made lavosh	
Two-cheese	26
Three-cheese	30
Ice-cream & Sorbet (GF)	12
Selection of any two (ask our staff for tonight's selection)	

Please talk to us regarding your dietary requirement
GF gluten free | DF dairy free | V vegan | VGO vegan option

POST DINNER DRINKS

Fortified (60ml)	
NV Frogmore Creek Ruby Pinot Port Cambridge, TAS	13
Chambers Old Vine Muscat Rutherglen, VIC	14
Dessert Wine (75ml)	
Frogmore Creek Iced Riesling, Cambridge, TAS	15
Bream Creek Schönburger, Marion Bay, TAS	16
Pooleys 'Butchers Hill' Cane Cut Riesling Richmond, TAS	18
Tasmanian Whisky	
McHenry's Signature American Oak	20
Old Kempton "The Stables"	24
Launceston Peated	28
McHenry's 10yo French Oak	28
Waub's Harbour Original	28
Spring Bay "Bourbon Cask"	30
Spring Bay "Tawny Cask"	30
Furneaux "Lightly Peated"	30
Rosevears 'Three Grain'	32
Rosevears 'Bourbon Cask'	32
Overeem "Man of Promise"	34
Overeem 'Pedro Ximanez' Cask	34
Waub's Harbour "Port Storm"	34
McHenry's 12yo American Oak	35
Battery Point "Islay Cask"	38
Lark Distillery "Cask Strength" 58%	45
Digestifs	
Hellyers Road Whisky Cream	10
Hellfire Bluff Limoncello	10
The Splendid Gin Summer Cup	12
Lark Distillery Sláinte	17