DESSERT

Sticky date pudding 18 Vanilla ice cream, butterscotch sauce Tasmanian apple crumble (GF) 18 Vanilla ice cream Dark chocolate Torte (GF,V) 18 Pineapple compote, mango coulis Tasmanian spiced Pear & Almond (GF, V) 18 Almond panna cotta & crumble, Bahen chocolate sauce, pear sorbet 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

POST DINNER DRINKS

Fortified (60ml)

NV Frogmore Creek Ruby Pinot Port Cambridge, TAS 13 Chambers Old Vine Muscat 14 Dessert Wine (75ml) Frogmore Creek Iced Riesling, Cambridge, TAS 15 Bream Creek Schönburger, Marion Bay, TAS 16 Tasmanian Whisky Old Kempton "The Stables" 24 Launceston Peated 28 Spring Bay "Bourbon Cask" 30 Furneaux "Lightly Peated" 30 Overeem "Man of Promise" 32 Waubs Harbour "Port Storm" 34 Battery Point "Islay Cask 57%" 36 Lark Distillery "Cask Strength" 58% 40 Digestifs Hellyers Road Whisky Cream 10 Hellfire Bluff Limoncello 10 The Splendid Gin Summer Cup 12 Courvoisoier V.S.O.P Cognac 16 Lark Distillery Sláinte 17 Lark Distillery XO Brandy 18