

## DESSERT

The Rocks (GF)	18
Hazelnut praline, organic chocolate, sable biscuit, hazelnut chocolate gelato	
Apple Isle Tatin	18
Caramelised apple ribbons, puff pastry, vanilla bean ice cream, red love apple sauce	
Lemon (GF)	18
Lemon mousse & curd, sable biscuit, lemon & basil sorbet	
Pear & Almond (GF, V)	18
Tasmanian pear baked in warm spices, almond panna cotta, almond crumble, Bahen chocolate sauce, pear sorbet	
Tasmanian Cheese Plate	
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	12
Chambers Old Vine Muscat	14
Dessert Wine (75ml)	
Frogmore Creek Iced Riesling, Cambridge, TAS	12
Bream Creek Schönburger, Marion Bay, TAS	13
Freycinet Vineyard Botrytis, Apslawn, TAS	16
Tasmanian Whisky	
Hellyers Road Pinot Noir Cask, Burnie	18
Old Kempton Distillery Single Malt	26
Belgrove Rye	28
Launceston Peated	28
Derwent Distillery	32
Waubs Harbour	34
Spring Bay Sherry Cask	38
Lark Distillery Cask Strength 58%	40
Digestifs	
Hellyers Road Whisky Cream	10
Hellfire Bluff Limoncello	10
The Splendid Gin Summer Cup	12
Lark Distillery Sláinte	17
Lark Distillery XO Brandy	18