

M E N U

Dessert and
after dinner drinks

DESSERT

Freycinet honeycake	18
Hellerys road whisky sabayon, honeycomb, lemon kefir cream	
“Apple pie” (GFO)	18
chia panna cotta, Granny Smith granita, pate de fruit, pickled ginger, spiced brioche crumbs	
White chocolate crème brulee (GF)	18
matcha clusters elderberry braised rhubarb	
Chestnut, chocolate & kumquats (GF, V)	18
Chocolate ribbons, chestnut gastrique, candied kumquat, biscuit crumbs	
Tasmanian cheese plate (GFO, VO)	
Swansea walnuts, Eureka quince paste, house-made lavosh	
Two cheese	24
Three cheese	30
Ice cream & sorbet	12
Selection of any two (ask our staff for tonight’s selection)	

Please talk to us regarding dietary requirements

GF – gluten free | DF – dairy free | G/DFO –
gluten/ dairy free option | VO – vegan options

POST DINNER DRINKS

Fortified (60ml)	
NV Frogmore Creek Ruby Pinot Port, Coal River Valley, TAS	12
Dessert Wine (75ml)	
Frogmore Creek Iced Riesling, Coal River Valley, TAS	12
Milton Iced Riesling, East Coast, TAS	14
Freycinet Vineyard Botrytis, East Coast, TAS	16
Tasmanian Whisky	
Hellyers Road Single Malt Peated	15
Belgrove Rye Whisky	28
Overeem Single Malt	28
Lark Distillery Cask Strength 58%	32
Spring Bay cask	38
Digestifs	
Hellyers Road Whisky Cream	9
Hellfire Limoncello	10
Splendid Cup	11
Larks Distillery Slaintè	14
Espresso coffee & loose leaf pyramid	4.5