



## DESSERTS

<b>BISCOFF CHEESECAKE SUNDAE</b>	<b>18</b>
Biscoff crumble & cheesecake, vanilla ice cream, Mr Black coffee liqueur	
<b>LEMONGRASS &amp; KAFFIRLIME PANNACOTTA</b>	<b>18</b>
Pinapple, Mango & Mint salsa (GF)	
<b>STICKY DATE PUDDING</b>	<b>18</b>
Vanilla ice cream, butterscotch sauce (GF)	
<b>PEACH &amp; CHERRY CRUMBLE</b>	<b>18</b>
Vanilla ice cream (VEO)	
<b>WA CHEESE PLATE</b>	<b>14.5 / 24.5 / 32.5</b>
Select 1, 2 or 3 cheeses from Brie, Blackwood Blue or Cheddar with dried fruits, quince paste & crackers (GFO)	
<b>AFFOGATO</b>	<b>8</b>
Vanilla ice cream and espresso shot	
add Frangelico, Baileys, Amaretto, Mozart or Mr Black	<b>+8</b>

## Something extra

<b>AMPERSAND</b>	<b>16</b>
Barrel aged fortified wine, Pemberton	
<b>WOODGATE</b>	<b>16</b>
Tawny Cernelian reserve, WA	
<b>BLACKWOOD VALLEY DISTILLERY</b>	<b>12</b>
Limoncello, Bridgetown, WA	

Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.

**V** – Vegetarian **VE** – Vegan **VEO** – Vegan Option **GF** – Gluten Free **GFO** – Gluten Free Option