



DESSERTS

VANILLA BEAN BRULEE (GFO)	18
Homemade biscotti, spiced berry compote	
APPLE & RHUBARB CRUMBLE	18
Custard, vanilla ice cream	
STICKY DATE PUDDING	18
Vanilla ice cream, butterscotch sauce	
BLACK FOREST	18
Sour cherries, chocolate brownie pieces, vanilla mascarpone	
WA CHEESE PLATE	14.5 / 24.5 / 32.5
Select 1, 2 or 3 cheeses from Brie, Blackwood Blue or Cheddar with dried fruits, quince paste & crackers (GFO)	
AFFOGATO (VeO)	
Vanilla ice cream and espresso shot	8
add Frangelico, Baileys, Amaretto, Mozart Mr Black, or local Chestnut Liqueur	+8

Something extra...

AMPERSAND	16
Barrel aged fortified wine 19%, Pemberton	
SILKWOOD ESTATE	14
Original Zinfandel fortified wine 21.9%, Pemberton	
BLACKWOOD VALLEY DISTILLERY	12
Limoncello, 30% Bridgetown, WA	
BLACKWOOD VALLEY DISTILLERY	12
Chestnut Liqueur, 18% 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