

BOUGHSHED

RESTAURANT | BAR | LOUNGE

Dessert

Warm Chocolate Brownie Sundae with salted caramel and vanilla ice cream GFO	12
Burnt Orange Brulee with biscotti	12
Kahlua and Honeycomb Cheesecake Glass	12
Honey Yogurt Panna Cotta with thyme syrup, berry compote and macadamia GF	12
Sorbet / Gelato please ask for today's selection	3 per scoop
Cheese Board brie, blue, cheddar, nuts, fruit, quince paste, onion chutney and crackers <i>(choose from either one, two or three cheeses on your board)</i>	15/18/21

From the Bar

Sinful Martini	18
Bailey's – Absolut – Crème de Cacao – Chocolate – Espresso	
White Haven	18
Malibu - White Crème de Cacao – Absolut – White Chocolate Syrup – Coconut Cream	
Affogato	
with your choice of Baileys, Kahlua, or Frangelico	15

Please advise your server of any dietary requirements or allergies in order for our chefs to accommodate Whilst all gluten free items on this menu are prepared using gluten free items, please be aware that gluten is present in the kitchen.

V - Vegetarian | VE – Vegan | VEO – Vegan Option | VO – Vegetarian Option | GF – Gluten Free | GFO – Gluten Free Option