

Desserts

Crème brûlée (GF)	16.00
Cookie Pie , butterscotch sauce, vanilla ice cream	16.00
Chocolate mousse , chocolate ganache, cookie crumble, raspberries	16.00
Panna Cotta , with rosemary strawberry coulis, cinnamon crumble & pistachio	16.00
Profiteroles , choux pastry with vanilla ice cream & milk chocolate sauce	16.00
Crêpe Suzette , crepes with a sauce of caramelized sugar, butter & orange	18.00
Affogato , vanilla ice cream, espresso, Brookie's Mac liqueur (GF)	16.00

I SCREAM FOR ICE CREAM

Banoffee	15.00
Vanilla ice cream, bananas, butterscotch sauce, chantilly cream & cookie crumble	
Fraise Melba (GF)	15.00
Vanilla ice cream, fresh strawberries, berry coulis, whipped cream and almonds	
Chocolat Liegeois (GF)	15.00
Chocolate ice cream, chocolate ganache, chantilly cream & chocolate chips	

FROMAGE Our cheese board 29.00

Maffra cloth aged Cheddar, Gorgonzola DOP Dolce, Kingfisher Creek double Cream brie
Served with house-made onion jam, caramelized walnuts, cornichons, honey, toasted sourdough
and gluten free crackers (V)

Night cap

Macaron martini , amaretto, lemon, almond, vanilla, whites	20.00
Espresso martini , vodka, coffee liqueur, vanilla, Botero espresso	19.00
Brookie's Mac , macadamia liqueur	10.00
Sheepdog , peanut butter whiskey	10.00
Tawny	10.00
Dessert wine	12.00
Hennessy Cognac VS	14.00
Frangelico, Amaretto, Baileys or Limoncello	9.00

Dietary Information: V - Vegetarian, DF – Dairy Free, GF – Gluten Free, O - Optional

Our menus contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Whilst allreasonable efforts are taken to accomodate our guests' dietary requirements,

we cannot guarantee our food will be allergen free.

Card Fees: All card payments will incur a 1.9% surcharge. Weekend 10% surcharge. Public Holiday 15% surcharge.

No Split Bills.