



DESSERT & COCKTAIL MENU

*Life's short -
Eat dessert first.*

15% surcharge applies on public holidays | October 2023

DESSERT

Crème Brulée – Classic vanilla crème, berry compote, double cream (V, GF)	21
Fondant - Chocolate fondant, dark cherries, mascarpone cream, soft chocolate, shortbread (V) (Please allow 15 minutes for cooking)	17
Cheesecake – lemon cheesecake, berry sorbet, dark fruits, raspberry sauce	15
Sorbet – with mixed berries, see your waiter for details (V,GF,DF)	12

CHOCOLATE & CHEESE

Your selection of one cheese, and chocolate fondant, with local honey, house made mustard fruits, crackers, Queensland grapes (V)	28
---	----

CHEESE

With local honey, house made mustard fruits, crackers, Queensland grapes

One Cheese	16	Two Cheeses	24	Three Cheeses	32
------------	----	-------------	----	---------------	----

DESSERT COCKTAILS

Chocolate Martini	20	Grasshopper	20
Vodka, chocolate syrup, Bailey's, chocolate liqueur		Creme de menthe, creme de cacao, cream, chocolate shavings	
Irish Coffee	20	Salted Caramel White Russian	20
Fresh coffee, Jameson Irish Whiskey, sugar, cream		Vodka, Kahlua, cream, ice, caramel sauce, sea salt	
Affogato Espresso	13	Affogato Classique	21
Vanilla bean ice cream, espresso, almond biscotti (v)		Vanilla bean ice cream, espresso, with your choice of liqueur: Frangelico / Bailey's / Kahlua / Licor 43	

DESSERT WINES & PORTS

WINES

		60ml	BTL
NV De Bortoli 'Noble One' Botrytis Semillon 500ml	Riverina, NSW	10	60
NV De Bortoli 'Black Noble' Botrytis Semillon 500ml	Riverina, NSW		82

PORTS

NV Valdespino El Candado Pedro Ximenez 750ml	Jerez, SP	15	
NV Penfolds Grandfather Tawny, 20yr	Regional, SA	25	
NV Penfolds Great Grandfather Tawny, 30yr	Regional, SA	60	

DIGESTIFS

GRAPPA

Luigi Francoli	10	Piave Grappa	9
----------------	----	--------------	---

COGNAC & BRANDY

Martell VSOP	13	St Agnes VS	9
Hennessy VSOP	20	Remy Martin VSOP	14

LIQUEURS

Maraska Kruskovac (pear Liqueur)	9	Aperol	8
Baileys Irish Cream	8	Kahlua	8
Campari	8	Butterscotch Schnapps	9
Frangelico	8	Dom Benedictine	9
Peach Liqueur	8	Midori	9
Licor 43	9	Limoncello	10
Pimms No.1	9	Cointreau	10
Grand Marnier	9	Chambord	10
Paraiso	10	Galliano White Sambuca	10
Disaronno Amaretto	10		
Galliano Black Sambuca	10		
St. Germain Elderflower	11		

CLASSIC COCKTAILS

Classic Margarita	19	Pina Colada	20
Espolon Blanco tequila, Cointreau, agave, lime juice		Bacardi Blanca, Malibu, pineapple juice, coconut cream	
Cosmopolitan	19	Amaretto Sour	19
Ketel One vodka, Cointreau, cranberry juice, lime juice		Disaronno amaretto, lemon juice, egg white	
Negroni	19	Old Fashioned	20
Bombay Sapphire gin, Campari, rosso vermouth		Makers Mark, Angostura Bitters, smoked cinnamon quill	
Mojito	20	Whisky Sour	19
Bacardi Blanca, soda, fresh mint, lime juice, sugar syrup		Johnny Walker Black, lemon juice, sugar, egg white	
Caprioska	18	Daquiri	19
Classic, Strawberry or Lychee		Strawberry, Mango, or Passionfruit	
Ketel One vodka, fresh lime, flavoured syrup		Bacardi Blanca, flavoured liqueur, lime juice	
Aperol Spritz	17		
Aperol, prosecco, soda			

COCKTAILS & CHEESE

ALL \$28

Southside & Brie

Bombay Sapphire gin, lime juice,
mint

Paired with Seal Bay triple cream
brie, gluten free crackers &
dried fig

Old Fashioned & Blue

Woodford Reserve bourbon,
angostura bitters, orange bitters,
brown sugar

Paired with Gorgonzola Dolce
Creamy Blue, gluten free crackers
& candied nuts

Negroni & Goats Cheese

Bombay Sapphire gin, Rosso
Vermouth, Campari

Paired with Adelaide Hills Goats
Chevre, gluten free crackers,
dried apricots & drizzled honey

Gin Martini & Cheddar

Four Pillars Gin, dry vermouth,
lemon twist

Paired with 12 month Vintage
Aged Cheddar, gluten free
crackers & mustard fruits

15% surcharge applies on public holidays | October 2023

MARTINIS

Espresso	19	French	21
Ketel One vodka, Kahlua, Licor 43, fresh espresso		Ketel One vodka, Chambord, pineapple juice	
Classic Gin or Vodka	20	Lychee	20
Bombay Sapphire gin or Ketel One vodka, dry vermouth & olives		Ketel One vodka, Paraiso, lychee syrup, lime juice, fresh lychee	

MOCKTAILS

All 9.5	
Fairy Floss	Tropicalada
Strawberry syrup, lychee juice, lime, lemonade	Pineapple, lemon, coconut, tropical syrup
Blue Clue	Nojito
Muddled blueberries, fresh lemon, lemonade	Lime, mint, sugar, soda

BEER & CIDER

TAP

Burleigh Bighead No-carb Lager	4.60%	11
Balter XPA	5%	11.5
Tiger Lager	5%	11
Great Northern Super Crisp	3.50%	10
Stone & Wood Pacific Ale	4.40%	11
Madocke Belgian Blonde	9.5%	12
Asahi Super Dry	5%	12
Brookvale Union Ginger Beer	4%	12

LOCAL & IMPORTED

Crown Lager	4.90%	10
Hahn Superdry	4.60%	10
Peroni Leggera	3.50%	10
Peroni Nastro Azzurro Lager	5%	11
Corona	4.50%	11.5
Victoria Bitter	4.90%	9.5
Stella Artois	4.80%	10.5
Bulmers Apple Cider	4%	10
Cascade Premium Light	2.60%	8
Asahi Zero	0%	9

15% surcharge applies on public holidays | October 2023

NON-ALCOHOLIC

WATER

Antipodes Still Water 1L	Bay Of Plenty, NZ	12
Antipodes Sparkling 1L	Bay Of Plenty, NZ	12

SOFT DRINK

Coca Cola, Coke Zero, Lemonade, Tonic, Ginger Ale, Soda	5
Lemon Lime & Bitters	6.5

JUICE

Orange, Cranberry, Apple, Pineapple, Tomato	6
---	---

COFFEE

Since 1862 Julius Meinl has been cultivating the world's best coffee blends. With roasting plants based in Vienna and Northern Italy, Julius Meinl sources only the best green coffee beans to provide a premium coffee experience.

Latte	5	Long Black	5
Cappuccino	5	Macchiato	5
Flat White	5	Mocha	5
Espresso	5	Hot Chocolate	6
Iced coffee or iced chocolate	7.5		

TEA POT

Earl Grey Blossom	6	Organic Mint	6
English Breakfast	6	Chun Mee Green	6
Chamomile	6	Ginger Lemongrass	6

We have a range of milk available. Select from Full cream, skim, soy, and lactose free. No charge for milk alternatives.

15% surcharge applies on public holidays | October 2023