

dessert

tasmanian cheese plate (gf*, v)	one 18 two 24 three 32
<i>coal river blue pyengana cloth bound cheddar bruny island 1792 lavosh persian fig quince paste</i>	
house-made ice cream (gf)	9
brown butter & maple cremeux (gf*)	16
<i>butternut ice cream pumpkin marmalade brioche crumb</i>	
dark chocolate & rice milk cheesecake (gf, ve)	18
<i>valrhona 72% grand cru blood orange sorbet lemon verbena</i>	
affogato	9
<i>house-made ice cream grinders coffee add kahlua 8.5 / add frangelico 9.0</i>	

to finish

<i>milton iced riesling</i> (tas)	14
<i>iron pot bay sauvignon blanc/semillon botrytis</i> (tas)	14
<i>silent noise iced frontignac</i> (sa)	12
amaro montenegro (italy)	9
<i>antica torino amaro della sacra</i> (italy)	11
<i>courvosier vsop cognac</i> (france)	14
<i>bourgoin double lies cognac</i> (france)	16
<i>valdespino pedro ximinez sherry</i> (spain)	11
<i>penfolds grandfather tawny port</i> (sa)	29
<i>belgrove hopped malt whisky</i> (tas)	20
<i>overeem port cask single malt whisky</i> (tas)	20
<i>iron house bourbon cask single malt whisky</i> (tas)	22
<i>sullivans cove double cask whisky</i> (tas)	28
<i>belgrove heartwood cask 62.7% whisky</i> (tas)	30
<i>lark ruby pinot cask single malt whisky</i> (tas)	48
kahlua (mexico)	8.5
frangelico (italy)	9
cointreau (france)	10
coffee & tea	from 4

gf - gluten free df - dairy free v - vegetarian ve - vegan

* - indicates dietary option available