

# Dessert

## Something Sweet

### CHEESE BOARD <sup>v</sup> 35

Chef's selection of 3 cheeses, quince paste, red wine poached pear, crispy bread

### LOCAL MANGO CHEESECAKE 17

mango & passion fruit, toasted coconut

### PANNACOTTA 17

yogurt & white chocolate pannacotta, mixed berry compote, granola praline

### PEANUT BUTTER PARFAIT <sup>GF</sup> 17

banana praline, salted caramel, strawberry gel

### WARM CHOCOLATE BROWNIE <sup>GF</sup> <sup>DF</sup> <sup>VG</sup> 17

blackberry & oatmilk icecream, coconut caramel

### VANILLA CREME BRULEE <sup>GF</sup> 17

### AFFOGATO <sup>GF</sup> 22

served with vanilla ice-cream, choice of: Baileys, Kahlua, Tia Maria, Frangelico, Drambuie, Grand Marnier

## Beverages

### ESPRESSO MARTINI 22

secret recipe

### IRISH COFFEE 17

Jameson whiskey, espresso coffee, vanilla cream, sugar

### COFFEE / TEA / LIQUEURS

Rundle coffee 5

Selection of teas 5

Grandfather Port 15

Galway Pipe Port 11

Hugh Hamilton Blackout 9

Kahlua 12

Baileys 12

Drambuie 12

Grand Marnier 13

Limoncello 12



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Please be aware public holidays incur a 15% surcharge. all card payments will incur the bank 1.5% merchant fee.  
Menu subject to availability of produce No Split bills [www.wharfone.com.au](http://www.wharfone.com.au)

