

EST  2006

JERVOIS

STEAKHOUSE

DESSERTS

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|---|----|
| Brûléed coconut rice pudding, grilled spiced rum pineapple, kaffir lime, coconut sorbet | 18 |
| Baked chocolate ganache, salted caramel mousse, peanut brittle, vanilla ice cream | 18 |
| Apricot curd, brandy snap, rosemary & honey crémeux, bee pollen sherbet | 18 |
| Sorbet & ice cream selection | 18 |
| Affogato, homemade biscotti, vanilla gelato, liqueur | 18 |
| Cheese selection, local & European cheeses, quince marmalade | 26 |

DESSERT WINES

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| 2018 Marisco Noble Sauvignon Blanc <i>Marlborough, NZ</i> | 20 | 100 |
| 2016 Mt Difficulty Late Harvest Riesling <i>Central Otago, NZ</i> | 15 | 105 |
| 2019 Yalumba Botrytis Viognier <i>Barossa Valley, AU</i> | 15 | 80 |

AFTER DINNER DRINKS

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|---|------|
| Negroni Gin, Campari, Sweet Red Vermouth | \$22 |
| Old Fashioned Bourbon, brown sugar, bitters, orange zest | \$20 |
| Black Russian Vodka, kahlua | \$22 |
| Manhattan Rye Whiskey, Sweet Red Vermouth, Angostura bitters | \$22 |

A 1.7% surcharge applies to all credit card and contactless payments.
Cash & eftpos payment available with no surcharge.