

DESSERT

- CHA CHA CHAR SIGNATURE ESPRESSO MARTINI served with house made biscotti 18
AFFOGATO a hot shot of espresso with vanilla ice-cream and Frangelico liqueur 15
BITTER DARK CHOCOLATE MOUSSE, cherry compote, mascarpone and strawberry sorbet 16
STRAWBERRY CREAM , vanilla ice cream, ginger beer jelly, crushed short bread 16
VANILLA CRÈME BRULEE , Grand Marnier, Blueberry and navel orange salad, Almond Cake 16
LEMONGRASS PANNA COTTA , coconut cake and tropical QLD fruits 16

CHEESE SELECTION

A selection of cheeses from local and European artisans served with apple, handmade lavosh and quince paste.

1 x cheese selection 12 additional cost per cheese 8

TRIPLE CREAM

Sharp citric, yeasty flavours near the rind, that can become slightly musty as the cheese ripens. The chalky core develops into a rich buttery texture with a clean, yet intense creamy and earth flavour profile.

SEMI HARD / HARD

This cheese has concentrated nutty texture and gentle honey sweet flavour.

GOATS / EWE / SHEEP

Semi mature white mould goats milk cheese, robust and tangy flavours with luscious citric tones.

WASHED RIND

Creamy consistency similar to a brie, but with subtle stronger aromas and components. This cheese has a more luscious texture than traditional like cheeses.

BLUE MOULD

The texture of this cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue. Velvety soft, making it melt in the mouth. Normally aged for 12 weeks to develop its unique flavour.

TEA AND COFFEE

Coffee to your liking served with petit fours 5

15% surcharge applies on public holidays

Brisbane's signature steak restaurant. 