

Parkside

Desserts

<i>Lemon myrtle panacotta, citrus, mint salad</i>	\$18.50
<i>Chocolate marquise, Amaretto mascarpone</i>	\$18.50
<i>Chai crème brulee</i>	\$18.50
<i>Poached pear terrine, nougat ice cream</i>	\$18.50
<i>Selection of Australian cheeses with dried fruit and nuts</i>	\$21.50



Ports and Dessert Wine

		<i>Per glass</i>	<i>Per bottle</i>
<i>Piramimma Late Harvest Riesling</i>	<i>500ml</i>	<i>\$9.00</i>	<i>\$42.00</i>
<i>De Bortoli Noble One Botrytis</i>	<i>375ml</i>		<i>\$58.00</i>
<i>Spy Valley Noble Chardonnay</i>	<i>375ml</i>		<i>\$47.00</i>
<i>McWilliams Hanwood</i>	<i>30ml</i>	<i>\$8.00</i>	
<i>Galway Pipe</i>	<i>30ml</i>	<i>\$9.00</i>	
<i>Penfolds Grandfathers</i>	<i>30ml</i>	<i>\$19.00</i>	



Specialty Coffees

\$9.50

- ~ Irish – Irish Whiskey*
- ~ Jamaican – Tia Maria*
- ~ Mexican – Kahlua*
- ~ Café Royale – Brandy*
- ~ Roman – Galliano*

All payments made by credit card will attract a 1.5% surcharge

Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals—such as nuts, seafood, fish, milk, gluten, eggs and soybeans. Please ask our staff for further information if required