

## 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 chocolate 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 biscotti 5

15% surcharge applies on public holidays

Brisbane's signature steak restaurant. 