



REEF HOUSE
RESTAURANT

Dessert

Available for Lunch & Dinner

Kaffir Lime Brulee on a Brittany Sable biscuit with a pineapple compote and coconut sorbet	17
Caribbean White Chocolate Tart with tangy mandarin sorbet and mandarin crystals	17
Trio of Sorbets – coconut, mango, raspberry on tropical fruit salad with meringue (GF DF)	17
Chocolate Lava Cake served warm with banana parfait and honeycomb	17
Reef House cheese plate 3 cheeses crackers dried fruits	28

DF – Dairy Free GF – Gluten Free GF* - without Biscotti V – Vegetarian VG - Vegan

...Perfect to go with your Dessert...

Affogato – vanilla bean ice cream and a fresh shot of espresso	8
Affogato with your choice of liqueur – frangelico, baileys, kahlua, cointreau, drambuie	17
Espresso Martini – vodka, kahlua, fresh shot of espresso	19
White Chocolate Martini – mozart chocolate liqueur, vodka, cream, cocoa	19
Ransom Coffee – espresso, flat white, cappuccino, long black	4.5
Dilmah Tea – english breakfast, earl grey, green or lemon	4

Dessert Wine	Region	Glass	Bottle
2011 De Bortoli 'Noble One' Botrytis Semillon 375ml	Riverina, New South Wales	18	70
2012 Vasse Felix 'Cane Cut' Semillon 375ml	Margaret River, Western Australia	15	54
Fortifieds & Digestives			
NV Penfold's Grandfather Tawny	Barossa Valley, South Australia	19	
NV Penfold's Club	Barossa Valley, South Australia	10	
NV Campbell's Rutherglen Muscat	Rutherglen, Victoria	10	
NV Campbell's Rutherglen Topaque	Rutherglen, Victoria	10	
NV Hennessy VSOP	Cognac, France	15	
NV Remy Martin XO	Cognac, France	25	

15% surcharge on Public Holidays
1.5% surcharge on all credit cards