

# **B** three blue ducks

## **DESSERTS**

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)	16
Spiced chocolate mousse, pickled blueberries, smoked pecan crunch, liquorice, tarragon (gf, v, n)	16
Vanilla crème brûlée, chestnut sablé, compressed strawberries (gf, n)	16
Sea salt meringue, ginger beer jelly, roasted figs, pineapple curd, yoghurt sorbet (gf)	16
Ducks cheese board, lavosh, figs, honey (v, n)	22

## **DRINKS TO FOLLOW**

Mocha Martini - Hartshorn Distillery Sheep Whey vodka, coffee bean infused Antica Formula vermouth, Chocolate Mozart	19
Cinnamon & Maple Old Fashioned - Woodford Reserve bourbon, cinnamon maple syrup, chocolate bitters	20

## **OFF-DRY, DESSERT & FORTIFIED WINE**

2017	Mac Forbes Vintage RS 17 Riesling	Strathbogie, VIC	120ml/750ml 17/104
2016	Chateau Rieussec Carmes de Rieussec, Semillon	Sauternes, Bordeaux, FR	90ml/375ml 18/75
NV	Penfolds Grandfather Port	Barossa, SA	16

## **DIGESTIVE**

Fernet Branca	Milan, IT	16
Amaretto Disaronno	Saronno, IT	9
Amaro Montenegro	Bologna, IT	9
Il Gusto Della Costa Limoncello	Positano, IT	9
Cynar	Milan, IT	11
Amaro Averna	Sicily, IT	9

Please enquire about whiskies & cognacs available or see full drinks menu.

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts.

Please advise your waiter of any special dietary requirements.

Please note all payments made via credit card will incur a 1.5% surcharge.

Please note there is a 15% surcharge on all public holidays.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

