

Black Hide

STEAKHOUSE

— *by Gambero* —

DESSERT

Poached Peaches and Almond Cake w yoghurt cream and peach sorbet	16.5
Chocolate Crème Brulee with caramelised pear (gf)	14.5
Summer Berries w meringue and vanilla cream (gf)	16.5
Coconut Sorbet w mango, pineapple and passionfruit (gf)(df)	14.5
Sorbetti or Gelati With almond biscotti (2 scoops)	12.0
Cheese Board <i>(Ask your waiter about our daily cheeses)</i> With muscatels, rocket salad Choice of 2 cheeses	22.5
3 cheeses	28.5

DESSERT / FORTIFIED WINES

By the glass

Penfolds 'Club' Tawny Barossa SA	7
Morris 'Muscat' Rutherglen VIC	9.5
Penfolds 'Grandfather' Rare Tawny Barossa SA	18.5

By the bottle

2016 Hollick 'The Nectar' Riesling, Coonawarra SA	11.5 / 50
2015 De Bortoli 'Noble One' Botrytis Semillon, Riverina NSW	15 / 70
2016 Alasia Moscato D'Asti, Piemont ITA	13.5 / 68

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

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Our produce is delivered fresh and is subject to availability and change.

Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens.

For allergen free options, please speak with your waitperson.

15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions.