



vintaged

vintagedgrill hiltonbrisbane

— DESSERTS —

MILLE FEUILLE

Matcha green tea mousse sandwiched between puff pastry with fresh mango and a kaffir lime sorbet **V \$17**

PINA COLADA

Coconut ice cream coated in dark chocolate with roast pineapple, spiced rum syrup and poached cherries **VG \$18**

PISTACHIO MOUSSE

Pistachio mousse with poached rhubarb, pistachio sponge, and crème fraîche ice cream **V \$17**

AFFOGATO

Two scoops of vanilla bean ice cream served with an espresso shot and biscotti **V \$14**

CHOCOLATE CREMUEX

Vahlrona chocolate cremeux on macadamia dacquoise sponge with rosella flower sorbet, and macadamia cream **V GF \$19**

CHOCOLATES

Assortment of chocolate truffles (4 pieces) **V \$12**

— DESSERT WINES —

2015 Heggies Botrytis Riesling
Eden Valley, SA
375ml **\$50**

2017 Frogmore Creek Iced Riesling
Coal River, TAS
90ml **\$14** / 375ml **\$55**

2016 De Bortoli Noble One
Yarra Valley, VIC
375ml **\$52**

— TO FINISH —

NV Penfolds Grandfather Rare Tawny
Barossa Valley, SA
60ml **\$18**

Sarpa Riserva di Poli Aged Grappa
30ml **\$14**

2006 Jacopo Poli Torcolato Grappa
30ml **\$18**

Amaro Averna
30ml **\$12**

Amaro Montenegro
30ml **\$12**

— CHEESE —

Selection of Australian cheeses with dried fruit and lavosh cracker **V**
Please ask your waiter for today's selection

One cheese **\$11** — Two cheeses **\$19** — Three cheeses **\$25**