
DESSERTS

Marmalade lava cake, ginger crumb, spiced ricotta cream	20
Caramel chocolate mousse semifreddo, hazelnuts, espresso syrup (GF)	20
Poached rhubarb, hibiscus glaze, maple macadamia ice cream (GF)(VV)	20
Limoncello brûlée tart, almond, citrus salad, vanilla mascarpone	20
Three cheese plate, caraway lavosh, apple paste, muscatels (V) (GF crackers available on request)	<i>to share 35</i>

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

VV = Vegan



GAL0044 MAR 2024

Food Allergy Statement: While The Anchorage will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts.

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DESSERT WINES

2018 Mitchell Noble Semillon, SA	G 15 / B 65
2017 Brokenwood Sticky Semillon, NSW	G 16 / B 79
MV Morris Rare Muscat, VIC	G 19 / B 95

ARMAGNACS

Delord Armagnac, France	25
Casterade Armagnac, France	200

COGNACS

Martell VSOP, France	16
Francois Voyer Terres de Grande Cognac, France	14
Roger Groult Calvados Pays D'auge, France	14
Rémy Martin XO, France	28
Paul Giraud Cognac Vieille Reserve Grand Champagne, France	30
Hennessy X.O, France	45

LIQUEURS

All 10

Baileys / Dom Benedictine / Drambuie / Grand Marnier /
Kahlua / Frangelico / Limoncello

PORTS

Galway Pipe 12 Year Old, SA	12
Ramos Pinto 10 Year Old, Portugal	14
Penfolds Grandfather 20 Year Old, SA	20



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