

Gambaro

SEAFOOD RESTAURANT

DESSERT

Strawberry Semifreddo (gf) w almond, strawberry	14.5
Lavender Cheese Cake w blueberries, limoncello	14.5
Vanilla Crème Brulee (gf)	14.5
Date Pudding w vanilla bean custard, candied walnuts, burnt caramel gelato	14.5
Sorbetti or Gelati w biscotti (2 scoops)	12.0
Cheese Board (Ask your waiter about our daily cheeses) w muscatels, rocket salad	
Choice of 2 cheeses	22.5
3 cheeses	28.5

DESSERT WINES

By the glass	
'15 Hollick 'The Nectar' Riesling Coonawarra SA	11.5
By the bottle	
'15 Hollick 'The Nectar' Riesling Coonawarra SA	50
'14 De Bortoli 'Noble One' Hunter Valley NSW	70

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

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Your Hosts: Michael, John, Donny & Frank Gambaro.

Executive Chef: Lukas McEwan

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.