

Gambaro

SEAFOOD RESTAURANT

DESSERT

Strawberries Romanoff

w Grand Marnier, Mascarpone, vanilla ice cream (gf) 16.5

Grilled Peaches

w Almond Shortbread, mango, Thyme syrup 16.5

Crème Catalan (gf)

14.5

Chocolate, Caramel and Peanut Slice

16.5

Sorbetti or Gelati

w biscotti (2 scoops) 12.0

Cheese Board

(Ask your waiter about our daily cheeses)

w muscatels and apricots

Choice of

2 cheeses 22.5

3 cheeses 28.5

DESSERT WINES

By the glass

'15 Hollick 'The Nectar' Riesling Coonawarra SA 11

'16 De Bortoli ' Noble One' Hunter Valley NSW 15

By the bottle

'15 Hollick ' The Nectar' Riesling Coonawarra SA 50

'16 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.