

# Gambaro

SEAFOOD RESTAURANT

## DESSERT

<b>Chocolate Meringue</b> (GF) citrus, cream	15.9
<b>Rhubarb &amp; Vanilla Tart</b> raspberry rhubarb sorbet	15.9
<b>Semolina Cake</b> fig, mascarpone ice cream	15.9
<b>Apple Calvados Brulee</b> (GF)	15.9
<b>Sorbetti or Gelati</b> w biscotti (2 scoops)	12.0
<b>Cheese Board</b> (Ask your waiter about our daily cheeses) w muscatels and apricots	
<b>Choice of</b> 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 | CN: Contains Nuts  
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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.