

# Gambaro

SEAFOOD RESTAURANT

## DESSERT

<b>Vanilla Pannacotta</b>	15.9
sponge cake, lemon jelly, cream	
<b>Saint Emillion</b> GF	15.9
creme fraiche, raspberry	
<b>Watermelon and Strawberry Cake</b> GF	15.9
rose, pistachio	
<b>Cherry Brulee</b> GF	15.9
white chocolate, hazelnut shortbread	
<b>Cheese Board</b> w muscatels, rocket salad (Ask your waiter about our daily cheeses)	
<b>Choice of 2 cheeses   3 cheeses</b>	22.5   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. A service fee will apply to all credit card transactions.