

VIEW
by MATT GOLINSKI
Something Else

GLAZED FIG, PECAN SPONGE (LG) Praline, Goats Milk Sorbet, Fig Balsamic	16
CHAI CRÈME CARAMEL (LG) Slow Roasted Quince, Rose Petal Ice Cream	16
HOUSE MADE STRAWBERRY & COCONUT SORBETS (LG/LD/V) Vegan Meringue, Strawberry Compote	16
DAINTREE CHOCOLATE CUSTARD Banana, Crème Fraiche & Honeycomb Tart Spiced Rum Caramel	16
VALDEON SPANISH BLUE CHEESE Sherry Roasted Pears, Rocket, Flaked Almonds, Sourdough Croutons	16

After Dinner Liqueurs

Amaretto Disaronno, Italy	10	Kahlua, Mexico	10
Baileys, Ireland	10	Limoncello, Australia	10
Chambord, France	10	Drambuie, Scotland	10
Cointreau, France	10	Frangelico, Italy	10

Dessert Cocktail

MEZCAL MOCHA	24
legal Mezcal Joven, Kahlua, Coconut Cream, Chocolate, Chili, Cinnamon	



Slow Food Noosa Inc.

LG = Low Gluten | V = Vegetarian | LD = Low Dairy

A 15% surcharge applies on public holidays.
Our menus are subject to change without notice.

Please make your server aware of any dietary requirements before ordering.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, gluten and eggs.