



Paperbark Restaurant & Bar

desserts

Dark Belgian chocolate mouse citrus textures

17

Caramelised pineapple & mango curd tart, cacao shortbread, honey & macadamia ice cream

17

Textures of banana and almonds, raspberry sorbet

17

Chef's cheese of the day please ask the wait staff for today's cheese

15

Trio of Gelato Chefs Selection

13.5



Paperbark Restaurant & Bar

liqueur coffees - 13.5ea

Irish - Jameson Irish whisky

Mexican - Kahlua

French – Cointreau

Roman - Galliano

Jamaican – Tia Maria

Italian – Sambuca

Jaffa – Triple sec & crème de cacao

Affagato – Vanilla ice cream, frangelico, espresso

Cognacs:

Courvoisier VSOP 45ml - 13.5

Hennessey VSOP 45ml - 15

Rémy Martin XO 45ml - 33



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ports & digestives

Hanwood Estate Tawny	60ml	6	Frangelico	30ml	9.5
Seppeltsfield Grand Tawny	60ml	9	Drambuie	30ml	9.5
Galway Pipe	60ml	10	Disaronno Amaretto	30ml	9.5
Penfolds Grandfather Rare Tawny	60ml	22	Grand Marnier	30ml	9.5
			Baileys	30ml	9.5
Benedictine	30ml	9	Grappa	30ml	9
Glavya	30ml	9.5	Tia Maria	30ml	9.5
Limoncello	30ml	8.5	Kahlua	30ml	9.5



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coffees

latte, cappuccino, flat white,
macchiato, espresso, ristretto
mochachino, hot chocolate

4.9
4.5
4.9

teas

earl grey, peppermint, chamomile 4.5
english breakfast, green tea,
lemon & ginger, darjeeling

chai latte 4