



RUBYOS - NEWTOWN dessert

- | | | | | | |
|---|---------------|---|-------------|--|---------------|
| Plant based dessert Sticky banana, tahini cake (GF, DF, VG)
Banana, dates, cinnamon, organic buckwheat, coconut cream, salted caramel ice cream, banoffee banana sauce, chunky pineapple coulis | \$18 | Ice cream coupe
Fig honey pistachio, strawberry jam and french vanilla bean ice cream topped with warm rich chocolate sauce, ladyfinger biscuit | \$14 | Flourless white chocolate cake (GF)
White and dark chocolate sauce, served with raspberry sorbet, white chocolate macadamia nut bark | \$16 |
| Coconut & passionfruit cheesecake
Ginger crust, passionfruit coulis, burned honey, macadamia nut ice cream | \$16 | Affogato
Shot of espresso with your choice of liqueur, served with vanilla bean ice cream and chocolate biscuit | \$18 | Optional dessert package (minimum 4 people)
chef's selection of dessert served on platters to the middle of the table, and freshly brewed coffee or tea | \$16pp |
| Pink guava panna cotta - (GF)
Home-made strawberry compote sauce, strawberry jam ice cream, chocolate chard | \$16 | Chef's special dessert platter for 2
Pink guava panna cotta, trio of sorbet, white chocolate cake with white and dark chocolate sauce, sticky banana cake, banoffee banana, pineapple sauce | \$38 | Rubyos grand dessert platter
Pink Guava panna cotta, flourless white chocolate cake with white and dark chocolate sauce, trio of sorbet, coconut & passion fruit cheesecake, sticky banana cake, pineapple sauce | \$48 |
| Trio of Sorbets (VE, GF)
refreshing raspberry, coconut & kaffir lime, mango sorbets or choose any single flavour | \$12.5 | | | | |

dessert wine & cocktails

- | | | | | | |
|--|--------------|--|-------------------|--|--------------|
| River retreat pink moscato (750ml) - murray darling | \$8.5 | Noble taminga (375ml) - murray darling | \$9 / \$48 | Gonzales nectar pedro ximinez (spain) | \$9.5 |
| Espresso martini
captain morgan's, kahlua and caramel shaken with fresh espresso | \$20 | Toblerone
honey, frangelico, vodka, kahlua, creme de cacao and cream | \$25 | Little delight
cointreau shaken with baileys and finished with a slice of salted chocolate | \$20 |



V - Vegetarian VE - Vegan GF - Gluten Free DF - Dairy Free