



Paperbark Restaurant & Bar

desserts

Dark Belgian chocolate parfait, citrus textures (GF)	17
Flower pavlova, vanilla & coconut sauce, kiwi fruit, berry cream, apricot purée, chocolate soil (GF)	16
Wattle seed mousse, Innisfail banana, cacao meringue (GF)	17
Chef's cheese of the day, please ask the wait staff for today's cheese	15
Trio of Gelato, Chefs Selection	13.5

liqueur coffees | ports & digestives | coffee | teas