

# KINGSLEYS

brisbane

## Dessert

<b>CHOCOLATE FRANGIPANE</b>	15
<i>Blackberry, honey and sage gelato</i>	
<b>SPICED RUM STICKY DATE (CNF)</b>	15
<i>Rooibos caramel, vanilla gelato</i>	
<b>BAKED CHEESECAKE</b>	15
<i>Toasted coconut, passionfruit gelato</i>	
<b>COCONUT ALMOND PANNA COTTA</b>	15
<i>balsamic boysenberries, savoiardi, basil</i>	

## Cheeses

<b>L'ORIGINAL BRIE</b>	17
<i>France - cows milk</i>	
<i>Lactic brie, earthy with a rich creamy texture</i>	
<b>VALDEON WALNUT LEAF BLUE</b>	15
<i>Spain - cows and goats milk</i>	
<i>Strong, a little bit spicy, salty and aromatic</i>	
<b>SECTION 28 RAW MILK FONTINA</b>	16
<i>Australia (SA) - cows milk</i>	
<i>Aromatic and slightly pungent, buttery with a delicate nuttiness</i>	
<i>All cheese served with house mixed seed, walnut &amp; fig crisps, infused honey and fresh fruit</i>	
<i>Add on extra walnut &amp; fig crisps +2</i>	

## Or perhaps a...

<b>PETIT TREAT PLATTER</b>	28
<i>Set 6pc chef selection of macarons, eclairs, eclairs, profiteroles and tartlets</i>	
<b>KINGSLEYS AFFOGATO</b>	7
<i>espresso and vanilla bean ice cream</i>	
<b>GRAND AFFOGATO (GF) (CNF)</b>	15
<i>vanilla ice cream with a shot of Frangelico</i>	
<i>&amp; an espresso on the side</i>	
<i>extra scoop of gelato +4</i>	

## Liqueur

<b>MALIBU</b>	10
<b>DISARONNO AMARETTO</b>	10
<b>MIDORI</b>	10
<b>PARAISO LYCHEE</b>	10
<b>CHAMBORD</b>	10
<b>BAILEYS</b>	10
<b>TIA MARIA</b>	10
<b>KAHLUA</b>	10
<b>COINTREAU</b>	10
<b>FRANGELICO</b>	10
<b>GALLIANO SAMBUCA</b>	10
<b>DRAMBUIE</b>	11
<b>SOUTHERN COMFORT</b>	11
<b>DOM BENEDICTINE</b>	11
<b>GRAND MARNIER</b>	12

## Dessert wine

<b>FROGMORE CREEK</b>	12   52
<i>Iced Riesling</i>	
<b>PUNT ROAD</b>	12   72
<i>Botrytis Semillon</i>	
<b>VASSE FELIX</b>	55
<i>Cane Cut Semillon</i>	
<b>PLANTAGENET 'RINGBARK'</b>	55
<i>Late Harvest Riesling</i>	
<b>DE BORTOLI 'NOBLE ONE'</b>	12   72
<i>Botrytis Semillon</i>	

## Liqueur coffee 13

*A double shot of espresso mixed with the complementing liqueur & topped with a cream float*

<b>JAMESONS</b>	<b>TIA MARIA</b>
<b>BAILEYS</b>	<b>KAHLUA</b>
<b>COINTREAU</b>	<b>FRANGELICO</b>
<b>GALLIANO</b>	

GF - Gluten free    CGF - Can be gluten free  
DF - Dairy free    CNF - Can be nut free

# KINGSLEYS

brisbane

## Fortified wine

<b>GALWAY PIPE 'FINE OLD' TAWNY PORT</b> <i>Barossa Valley, South Australia</i>	11   75
<b>PENFOLDS 'GRANDFATHER' TAWNY</b> <i>Port, Barossa Valley, South Australia</i>	15   135
<b>SALTRAM 'MR PICKWICKS' TAWNY PORT</b> <i>South Australia</i>	14   75
<b>PEDRO XIMENEZ, VALDESPINO SHERRY</b> <i>Jerez, Spain</i>	10   109
<b>MORRIS, MUSCAT</b> <i>Rutherglen, Vic</i>	13   88
<b>MORRIS, TOKAY</b> <i>Rutherglen, Vic</i>	13   88

## Creamy Classics 18

<b>ESPRESSO MARTINI</b> <i>A classic blend of Galliano, Kahlua &amp; espresso</i>
<b>BRANDY ALEXANDER</b> <i>Cognac, crème de cacao</i>
<b>CHOCOLATE &amp; HONEYCOMB DREAM</b> <i>Baileys, Frangelico, &amp; chocolate liqueur</i>

## Aperitifs & Digestif 10

<b>PIMMS</b> <i>England</i>	<b>PERNOD</b> <i>France</i>
<b>CAMPARI</b> <i>Italy</i>	<b>RICARD</b> <i>France</i>
<b>APEROL</b> <i>Italy</i>	<b>TOSCHI LEMONCELLO</b> <i>Italy</i>

## Cognac, armagnac & brandy

<b>HENNESSY VSOP</b> <i>cognac</i>	16
<b>HENNESSY XO</b> <i>cognac</i>	30
<b>COURVOISIER VSOP</b> <i>cognac</i>	20
<b>COURVOISIER XO</b> <i>cognac</i>	32

## Whiskies

<b>JAMESONS</b> <i>Irish whiskey, Ireland</i>	12
<b>GLENMORANGIE 10 YEARS OLD</b> <i>single malt, Ross-shire</i>	16
<b>GLENFIDDICH 12 YEARS OLD</b> <i>single malt, Speyside</i>	15
<b>DALWHINNIE 15 YEARS OLD</b> <i>single malt, Inverness</i>	17
<b>OBAN 14 YEARS</b> <i>single malt, Argyll</i>	18
<b>TALISKER 10 YEARS OLD</b> <i>single malt, Isle of Skye</i>	17
<b>LAGAVULIN 16 YEARS OLD</b> <i>single malt, Islay</i>	19
<b>THE GLENLIVET 18 YEAR OLD</b> <i>single malt, Banffshire</i>	18
<b>JOHNNIE WALKER BLUE LABEL</b> <i>blended scotch, Scotland</i>	28
<b>JOHNNIE WALKER BLACK LABEL</b> <i>blended scotch, Scotland</i>	11
<b>CHIVAS REGAL 12 YEARS OLD</b> <i>blended scotch, Scotland</i>	14

All cards incur a 1% merchant processing fee.