

DESSERTS

TUATARA PORTER MARSHMALLOW \$14

Rich coffee & chocolate tones work well with the toasted coconut, peanut praline, whipped cream & chocolate truffle. Increase the intensity of the flavours with **Tuatara Porter**.

BEER & BRIOCHE PUDDING \$15

A twist on the old classic. Home made brioche, soaked in **Tuatara Hefe** and baked. Comes with whipped cream & butterscotch sauce. The banana and clove notes in the beer make for a rich, yet surprisingly light combination.

GERMAN CHOCOLATE BEER CAKE \$15

Rich and moist chocolate flavours served with chocolate sauce, almonds and whisky marscapone. A great dessert for Stouts and Porters like **Coopers Extra Stout** or **Tuatara Porter**.

TO FINISH

Where traditionally one might reach for the Port bottle, why not try a Stout, Barley Wine or Scotch Ale. The richness of flavour and fullness of character is surely the ideal way to end your Food & Beer experience at **FORK & BREWER**.