

Cheese

We proudly source & serve the best artisan cheese.

Triple Cream Brie

Washed Rind

Sheep's Milk

Aged Cheddar

Blue **14 ea**

Each cheese is served with muscatels, lavosh, walnuts, quince paste

Cheeseboard

Selection of Australian & International cheese, muscatels, lavosh, walnuts, quince paste **35**

GF Gluten Free | **DF** Dairy Free

Sunday surcharge 10%. Public holiday surcharge 15%.

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WORKSHOP

KITCHEN

Est. 1986

To Finish

Honey Whisky Float

Vanilla bean ice cream,
Drambuie, local honeycomb

Choc Le Caf Float

Chocolate ice cream,
local Dobson's Le Caf liqueur,
coffee bean

Spiced Rum Float

Passionfruit sorbet,
Sailor Jerry Spiced Rum,
dried lemon **GF** **DF**

Mediterranean Citrus Float

Lemon sorbet, Campari,
fresh lemon zest **GF** **DF**

..... **16 ea**

Desserts

Affogato

Local Antilles coffee, Frangelico,
vanilla bean ice cream **GF** 20.9

Pair with

Dark Chocolate & Cointreau Panna Cotta

Mascarpone cream, honey,
grilled peaches, pistachios **GF** 21.9

*Chambers Rosewood Old Vine
Rutherglen Muscadelle* 18 

Apple & Walnut Crumble

Miso butterscotch, vanilla bean
ice cream, sesame brittle 23.9

De Bortoli Noble One 19 

Pandan & Coconut Basque Cheesecake

Coconut crumble, Macapuno strings,
coconut sorbet 23.9

Alasia Moscato d'Asti DOCG 14 

Sticky Date Pudding

Spiced banana, butterscotch sauce,
vanilla bean gelato, almond praline 21.9

*Lustau Pedro Ximenez
San Emilio Sherry* 20 

White Chocolate & Ube Brownie

White chocolate fudge,
ube ice cream **GF** 23.9

*Local Dobson's Milk of
Amnesia Spiced Rum
(served on the rocks)* 15 