

Mrs Brown's

DESSERT MENU

MRS BROWN'S GLUTEN FREE CHOC BROWNIE (V, GF, CONTAINS NUTS)

You asked, we listened! A deliciously rich and moist chocolate brownie topped with chocolate ganache, and served with berry compote and whipped cream

\$11

THE MELON TEA PARTY (GF, DF, VEGAN)

Light, fresh, cooling... and a little unexpected. Enjoy pieces of watermelon infused in mint tea, rockmelon infused in lemongrass, ginger & green tea, and honeydew infused in oolong & chamomile tea – served with an Earl Grey tea syrup, coconut sorbet and lemon confit

\$11

THE MCBROWN APPLE PIE (V)

Ever had one of those naughty apple pies late at night from a fast food place? This is our take on it – it's still a little bit naughty, 100% delicious, and comes with a miso caramel sauce and vanilla icecream that will have you licking your plate 😊

\$11

MRS BROWN'S MESS OF THE MOMENT

Inspired by the classic Eton Mess, check the chalkboards or with our team to find out what style of "Mess" our chef's are feeling at the moment. In Eton Mess style, it will always contain meringue and cream!

\$11

GELATO FROM LA MACELLERIA GELATERIA

La Macelleria down the road make the best gelato in Brisbane – check the chalkboards or with our team to see what we're serving today!

\$6.50 PER CUP
(TWO SCOOPS)

MRS BROWN'S GRAZING BOARD

Selection of prosciutto, sopressa, cacciatorini and housemade pate (Mrs Mac's secret recipe), served with a selection of crispbreads, baguette, peach & muscatel chutney, olives, char-grilled vegetables, and housemade piccalilli (pickled vegetables)

\$35 EA

MRS BROWN'S CHEESEBOARD

Choose between 1 cheese (today's premium selection of cheddar, brie or blue), or have all 3 – served with a selection of crispbreads, pickled baby figs, apple, and peach & muscatel chutney. See the chalkboards or ask our team for today's cheese selections

1 CHEESE **\$14**
3 CHEESES **\$32**