



DESSERT

Brûlée Cheesecake 21

Almond biscuit, blueberry compote, white chocolate Chantilly

Mango and Passionfruit Meringue 21

Mango & passionfruit sorbet, passionfruit curd, Malibu tapioca pearls

Pistachio Nougatine Semi-Freddo 21

Macerated strawberries, leatherwood honey, yoghurt gelato, pistachio tuille

Flourless Chocolate Gateau 21

Orange marmalade, crème fraiche gelato

Affogato 16

Vanilla ice cream, espresso coffee, pistachio & sour cherry biscotti

Sorbet or Ice Cream Selection 18

Served with fresh berries, palmier

CHEESE SELECTION

Artisanal cheeses from around Australia

Daily Cheese Service 36

Served with quince paste, fresh grapes, hand rolled lavosh

**All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more.
15% surcharge on Public Holidays. 10% surcharge on Sundays.*



DESSERT WINE

Australia

<i>Vintage</i>		<i>Region</i>	<i>Btl 375ml</i>	<i>90ml</i>
2013	Mayfield Late Harvest Riesling	Orange, NSW	80	21
2023	d'Arenberg The Noble Mud Pie Viognier	McLaren Vale, SA	110	

FORTIFIED

Australia

<i>Vintage</i>		<i>Region</i>	<i>Btl 375ml</i>	<i>90ml</i>
NV	Stanton & Killeen Classic Muscat	Rutherglen, VIC	95	22
NV	Morris Classic Topaque	Rutherglen, VIC	80	16
2021	Inkwell Sweet Thing Viognier	McLaren Vale, SA	100	25

Portugal

<i>Vintage</i>		<i>Region</i>	<i>Btl 375ml</i>	<i>90ml</i>
NV	Croft 10yr Tawny	Douro		22
NV	Graham's 20yr Tawny Port	Douro		130
NV	Graham's Six Grapes Ruby	Douro		22
2009	Croft Vintage	Douro		50