

DESSERT

Margaret's Banoffee Pie for Two	28
Margaret's Rhubarb Pavlova with Colin's Jersey Milk Yoghurt Sorbet	20
Pink Lady Apple Crumble with Buffalo Milk Ice Cream	18
Crème Caramel with Malfroy's Gold Blue Mountains Honey	18
Memories of a Mirabelle Tart	18
Passionfruit Mille-Feuille	18
Coconut Jelly with Spiced Grilled Pineapple	18
Neil's Flourless Chocolate Cake with Whipped Cream	18
Sam and Neil's Wedding Cake	18
Ice Cream and Sorbet	
- One Scoop	7
- Two Scoops	12
Dark Chocolate Truffles	12
Macadamia and Caramel Slice	14

DESSERT WINE

2018 Pinot Gris, Loew, Cormier Westhoffen, Alsace, France	15
2021 Riesling, Fritz Haag, Auslese Brauneberger Juffer, Mosel, Germany	28
2018 Sémillon Blend, Doisy-Daëne Sauternes, Bordeaux, France	31
2003 Grenache Blend, Seppeltsfield Para, Tawny, Barossa Valley, S.A.	20

CHEESE

12 Month Bay of Fires Cloth Bound Cheddar with Eccles Cake - St. Helens, Tasmania	18
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SELECTION OF AUSTRALIAN CHEESES

One 14 / Two 22 / Three 30 / Four 38

Bruny Island Saint, Quince Paste - Cow's Milk, White Mould - Bruny Island, Tasmania	
Section 28 Monte Rosso, Bosc Pear - Cow's Milk, Washed Rind - Adelaide Hills, South Australia	
Section 28 Mont Cheval, Honey Biscuit - Cow's Milk, Semi Hard - Adelaide Hills, South Australia	

Berry's Creek Oak Blue, Organic Honeycomb - Cow's Milk, Blue Mould - Gippsland, Victoria	
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DIGESTIVE / COCKTAIL

Cognac Frapin, VSOP, Grand Champagne Cognac, France	21
Armagnac Delord, 1979 Bas-Armagnac, France	32
Australian Whisky Cape Byron The Original, Single Malt 47% Greater Byron, New South Wales	21
Cold Drip Old Fashioned Margaret Rum Blend, Cold Drip Coffee and Orange Rind	25
Brandy Alexander Australian Brandy, Crème de Cacaco and Cream	25

All credit and debit cards incur a surcharge at the rate of your provider.

*Tables of 8 and over incur a 10% discretionary service charge.
Sunday surcharge 10%.*

Public Holiday surcharge 15%.