

DESSERT

Strawberry and Pistachio Soufflé Pudding (Limited Quantity, Ask Your Waiter)	20
Crème Caramel with Malfroy's Gold Blue Mountains Honey	18
Memories of a Mirabelle Tart	18
Mascarpone, Blueberry and Almond Trifle	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
2013 Sémillon Blend, Doisy-Daëne Sauternes, Bordeaux, France	33
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

Bruny Island Raw George, Prune and
Walnut Roulade
- Cow's Milk, Hard
- Bruny Island, Tasmania

Section 28 Monte Rosso, Bosc Pear
- Cow's Milk, Washed Rind
- Adelaide Hills, South Australia

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

DIGESTIVE / COCKTAIL

Cognac Dudognon 15yo Napoleon VSOP, Grand Champagne, Cognac, France	24
Armagnac Chateau de Laubade, 1990 Bas-Armagnac, France	29
Scotland Whisky Glendronach 15yo Single Malt Highlands, Scotland	32
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%.