

DESSERT

Blackberry and Pine Nut 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
Raspberry 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	9
- Two Scoops	16
Dark Chocolate Truffles	12
Macadamia and Caramel Slice	14

DESSERT WINE

2022 Riesling, Pressing Matters, R139, Coal River Valley, Tas.	22
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	
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Bruny Island Raw George, Prune and Walnut Roulade - Cow's Milk, Hard - Bruny Island, Tasmania	
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Section 28 Monte Rosso, Bosc Pear - Cow's Milk, Washed Rind - Adelaide Hills, South Australia	
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Berry's Creek Oak Blue, Organic Honeycomb - Cow's Milk, Blue Mould - Gippsland, Victoria	
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DIGESTIVE / COCKTAIL

Armagnac Chateau de Laubade, 1990 Bas-Armagnac, France	29
Australian Whisky Lark Classic Cask, Single Malt Hobart, Tasmania	48
Cold Drip Old Fashioned Margaret Rum Blend, Cold Drip Coffee and Orange Rind	27
Brandy Alexander Australian Brandy, Crème de Cacaco and Cream	27

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%.