

DESSERT

Fig and Walnut Soufflé Pudding (Limited Quantity, Ask Your Waiter)	20
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
La Mer x Neil Perry Buttermilk Ice Cream with Toppings Inspired by Crème De La Mer	18
Ice Cream and Sorbet	
- One Scoop	9
- Two Scoops	16
Dark Chocolate Truffles	12
Macadamia and Caramel Slice	14

DESSERT WINE BY THE GLASS

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
1997 Touriga Blend, Quinta Do Noval, Colheita Port, Douro Valley, Portugal	58

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 Mont Priscilla, Prune and Walnut Roulade - Cow's Milk, Semi Hard - Adelaide Hills, South Australia

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
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DIGESTIVE / COCKTAIL

Armagnac Chateau de Laubade, 1990 Bas-Armagnac, France	29
Brandy Alexander Australian Brandy, Crème de Cacao and Cream	27
Grasshopper Crème de Menthe, Crème de Cacao 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%.