

DESSERT

Fig and Walnut 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 BY THE GLASS

2022 Riesling, Pressing Matters, R139, Coal River Valley, Tas.	22
2015 Sémillon Blend, Chartreuse de Coutet Sauternes, Bordeaux, France	28
2003 Grenache Blend, Seppeltsfield Para, Tawny, Barossa Valley, S.A.	20
NV Pedro Ximenez, Lustau, San Emilio, Jerez, Andaluzia, Spain	12
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

L'Artisan Extravagant, Quince Paste
- Cow's Milk, White Mould
- Western District, Victoria

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

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%.