DESSERT

Toffee Banana and Pecan Soufflé Pudding (Limited Quantity, Ask Your Waiter)	20
Crème Caramel with Malfroy's Gold Blue Mountains Honey	20
Memories of a Mirabelle Tart	20
Mascarpone, Blueberry and Almond Trifle	20
Strawberry Mille-Feuille	20
Coconut Jelly with Spiced Grilled Pineapple	20
Neil's Flourless Chocolate Cake with Whipped Cream	20
Sam and Neil's Wedding Cake	20
Ice Cream and Sorbet	
- One Scoop	9
- Two Scoops	16
Petits Fours	
- Dark Chocolate Truffle	3ea
- Passionfruit Marshmallow	3ea
- Macadamia and Caramel Slice	4ea

DESSERT WINE BY THE GLASS

2023 Riesling, Pressing Matters, R139, Coal River Valley, Tas.	21
2015 Sémillon Blend, Chartreuse de Coutet Sauternes, Bordeaux, France	28
2003 Grenache Blend, Seppeltsfield Para, Tawny, Barossa Valley, S.A.	20
1991 Malvazia, Pereira D'Oliveiras, Madeira Frasqueira, Portugal	52

CHEESE

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

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

Milawa King River Gold, Bosc Pear
- Cow's Milk, Washed Rind
- Northeast Victoria

Section 28 Mont Priscilla, Prune and Walnut Roulade
- Cow's Milk, Semi Hard
- 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%.