

## DESSERT

|                                                                                |     |
|--------------------------------------------------------------------------------|-----|
| Toffee Banana and Pecan Soufflé Pudding<br>(Limited Quantity, Ask Your Waiter) | 20  |
| Mango Tarte Tatin with Vanilla Bean Ice Cream                                  | 22  |
| Crème Caramel with Malfroy's Gold<br>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<br>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

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| 2024 Riesling, Pressing Matters, R139,<br>Coal River Valley, Tas.       | 22 |
| 2019 Sémillon Blend, Carmes de Rieussec<br>Sauternes, Bordeaux, France  | 35 |
| 2003 Grenache Blend, Seppeltsfield Para, Tawny,<br>Barossa Valley, S.A. | 22 |
| 1991 Malvazia, Pereira D'Oliveiras,<br>Madeira Frasqueira, Portugal     | 52 |

## CHEESE

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

## SELECTION OF AUSTRALIAN CHEESES

One 14 / Two 22 / Three 30 / Four 38

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

Long Paddock Driftwood, Quince Paste  
- Cow's Milk, Natural Rind, White Mould  
- Castlemaine, Victoria

Section 28 La Saracca, Prune and Walnut Roulade  
- Fontina Vecchio  
- Adelaide Hills, South Australia

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

## DIGESTIVE / COCKTAIL

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