

DESSERT

Toffee Banana and Pecan Soufflé Pudding
(Limited Quantity, Ask Your Waiter) 20

Mango Tarte Tatin with Vanilla Bean Ice Cream 22

Crème Caramel with Malfroy's Gold Blue Mountains Honey 20

Memories of a Mirabelle Tart 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

2024 Riesling, Pressing Matters, R139, Coal River Valley, Tas. 22

2019 Sémillon Blend, Carmes de Rieussec Sauternes, Bordeaux, France 35

2003 Grenache Blend, Seppeltsfield Para, Tawny, Barossa Valley, S.A. 22

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 /

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

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

DIGESTIVE / COCKTAIL

Armagnac 29
Chateau de Laubade, 1990
Bas-Armagnac, France

Brandy Alexander 27
Australian Brandy, Crème de Cacao and Cream

Grasshopper 27
Crème de Menthe, Crème de Cacao and Cream

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%.