

DESSERT

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

Yellow Peach Tarte Tatin with
Vanilla Bean Ice Cream 22

Crème Caramel with Haberfield Honey 20

Memories of a Mirabelle Tart 20

Mascarpone, Blueberry and Almond Trifle 20

Tasmanian Cherry Mille-Feuille with Jivara
Milk Chocolate Ganache 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

2004 Grenache Blend, Seppeltsfield Para,
Tawny, Barossa Valley, S.A. 23

CHEESE

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

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%.