

**DESSERT**

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

20

**CHEESE**

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

18

Yellow Peach Tarte Tatin with  
Vanilla Bean Ice Cream

22

**SELECTION OF AUSTRALIAN  
CHEESES**

Crème Caramel with Malfroy Honey

20

One 14 / Two 22 / Three 30 /

Memories of a Mirabelle Tart

20

Nashua, Bosc Pear  
- Cow's Milk, Washed Rind  
- Nimbin Valley

Mascarpone, Blueberry and Almond Trifle

20

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

Donut Peach Mille-Feuille

20

Coconut Jelly with Spiced Grilled  
Pineapple

20

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

Lemon Meringue Sorbet

12

Neil's Flourless Chocolate Cake with  
Whipped Cream

20

Sam and Neil's Wedding Cake

20

**DIGESTIVE / COCKTAIL**

Ice Cream and Sorbet

- One Scoop  
- Two Scoops

9

Armagnac  
Chateau de Laubade, 1990  
Bas-Armagnac, France

29

Petits Fours

- Dark Chocolate Truffle  
- Passionfruit Marshmallow  
- Macadamia and Caramel Slice

3ea

3ea

4ea

Brandy Alexander  
Australian Brandy, Crème de Cacao  
and Cream

27

Grasshopper

Crème de Menthe, Crème de Cacao  
and Cream

27

**DESSERT WINE BY THE GLASS**

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

22

2020 Sémillon Blend, Chartreuse de  
Coutet, Barsac-Sauternes, Bordeaux,  
France

23

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

23

*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%.*