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 Malfroy's Gold Honey	20
Memories of a Mirabelle Tart	20
Mascarpone, Blueberry and Almond Trifle	20
Donut Peach Mille-Feuille	20
Coconut Jelly with Spiced Grilled Pineapple	20
Lemon Meringue Sorbet	12
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
2008 Touriga Blend, Fonseca, Bicentenary Edition, Crusted Port - *Douro Valley, Portugal*	18

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

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

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 Chateau de Laubade, 1990 Bas-Armagnac, France	29
Mango Weis Husk Coconut Rum, Macadamia, Yoghurt Liquor, Mango Foam	28
Mishima Old Fashioned Mishima Fat-Washed Whiskey, Iron Bark-Smoked Maple, Aztec Chocolate, Walnut	45

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%.