

DESSERT

Toffee Banana and Pecan Soufflé Pudding (Limited Quantity, Ask Your Waiter)	22
Pink Lady Apple Tarte Tatin with Vanilla Bean Ice Cream	24
Margaret's Pavlova with Davidson Plum and Kensington Mango	24
Crème Caramel with Malfroy's Honey	22
Memories of a Mirabelle Tart	22
Mascarpone, Blueberry and Almond Trifle	22
Queensland Strawberry Mille-Feuille	22
Coconut Jelly with Spiced Grilled Pineapple	22
Yuzu Meringue Sorbet	14
Neil's Flourless Chocolate Cake with Whipped Cream	22
Sam and Neil's Wedding Cake	22
Ice Cream and Sorbet	
- One Scoop	9
- Two Scoops	18
Petits Fours	
- Dark Chocolate Truffle	4ea
- Passionfruit Marshmallow	4ea
- Macadamia and Caramel Slice	5ea

DIGESTIVE / COCKTAIL

Laubade 2000 Laubade, France	34
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

CHEESE

12 Month Bay of Fires Cloth Bound Cheddar with Eccles Cake - St. Helens, Tasmania	20
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SELECTION OF AUSTRALIAN CHEESES

One 15 / Two 25 / Three 35

Nashua, Queensland Strawberry - Cow's Milk, Washed Rind - Nimbin Valley

Long Paddock Driftwood, Quince Paste - Cow's Milk, Natural Rind, White Mould - Castlemaine, Victoria
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Berry's Creek Oak Blue, Organic Honeycomb - Cow's Milk, Blue Mould - Gippsland, Victoria

DESSERT WINE BY THE GLASS 75ml

2025 Riesling, Pressing Matters, R139, <i>Coal River Valley, Tas.</i>	22
2018 Semillon, De Bortoli, Noble One <i>Riverina, N.S.W.</i>	27
2019 Sémillon Blend, Carmes de Rieussec <i>Sauternes, Bordeaux, France</i>	35
NV Viognier, Castagna, Aqua Santa <i>Beechworth, Vic.</i>	27
2004 Grenache Blend, Seppeltsfield, Para, Tawny - <i>Barossa Valley, S.A.</i>	25
2019 Touriga Blend, Fonseca, Port, Late Bottle Vintage, Unfiltered <i>Douro Valley, Portugal</i>	19
2023 Pedro Ximénez, Toro Albalá, Don PX <i>Montilla-Moriles, Andalucia, Spain</i>	32

*Tables of 8 and over incur a 10% discretionary service charge.
Sunday surcharge 10%. Public Holiday surcharge 15%.*

Please inform our staff of any food allergies or dietary requirements before ordering. While we take care to accommodate allergy requests, our kitchen handles common allergens, therefore we cannot guarantee that any dish is completely free from allergens or cross-contamination.