

DESSERT

Seasonal Fruit Tart 18

Cream patisserie, fresh berries, coconut meringue sticks

Roasted Peach Gateau 22

Lime Coconut cream, spice roasted peach, white peach gel, milk chocolate crunch

Maple and Brioche Bavarian Verrine 22

Maple cream, toasted brioche Bavarian, honey crisps cider roasted apple, pecan crumble, apricot caramel

Exotic Sphere 22

Rich vanilla ganache montée, exotic fruit insert, coconut dacquoise, coconut merengue sticks

Chocolate Moelleux Tart 22

Chocolate moelleux, nectarine and pears marmalade, lychee gel, citrus cream

Mushroom Structure 22

Chocolate dacquoise, milk chocolate caramel mousse, cherry and black currant compote, cherry ganache

CHEESE

Served with crackers, dry fruits, nuts, quince

Single 18 | Duo 32 | Trio 39

Sunny West Cheddar

A creamy, mild cheddar with a bright orange rind

Made in Denmark – West Australia

La Dame Goat

A rare, semi-hard goat milk cheese matured to mellow and develop yeasty aromas, flaky textures and a savoury, nutty finish

St Columba Blue

A creamy, blue cheese handcrafted with pure Pyengana milk

Triple Cream Brie

Triple Cream Brie is a luxuriously rich and buttery soft white cheese with the aroma of sweet jersey cream

SWEET WINES

	G	B
Juniper Botrytis 375ml	15	65
Frogmore Greek Iced Riesling 375ml		75
Firetail Just Desserts 375ml		55
Dr Loosen Eiswein 375ml		220

PORTS & SHERRIES

'Morris of Rutherglen' Muscat	11
Penfolds 'Grandfather'	18
Penfolds Club Tawny	14
Galway Pipe Grand Tawny 12 years	12

COGNACS

Martell Cordon Bleu	42
Remy Martin VSOP	20
Courvoisier VSOP	20
Remy Martin XO	45
Remy Martin LOUIS XIII	399

Credit and debit card fee - Mastercard, Visa, Amex 1.5% | Diners 3%
No split billing