

CHEESE PLATTER 42

Served with sweet baby figs and crackers

Dellendale Nullaki

A creamy, semi-firm cheese with a delicate texture and mellow finish

Cambray Blackwood Blue

A soft blue cow's milk cheese with a rich, creamy body and subtle tang

Halls Suzette

A soft washed rind cheese, known for its smooth, buttery centre and aromatic rind

DESSERT 22

Hokey Pokey Bombe Alaska

Crunchy honeycomb toffee, vanilla creamy butterscotch ice cream, mango sorbet, Swiss roll sponge, burnt Italian meringue, passionfruit coulis

Black Forest Gâteau With Chocolate Gelato

79% Belgian chocolate mousse, dark chocolate sponge, rich vanilla crème montée, dark Amarena cherry, served with chocolate ecstasy gelato

Sunsets Tres Leches

Vanilla yoghurt madeleines, praline bubbles, vanilla tarragon cream, dulcey namelaka

Crème Brûlée (GF)

Served with seasonal fruits and raspberry sorbet

Warm Chocolate Moelleux

Chocolate moelleux, apricot salted caramel sauce, cocoa nibs crunch, redberry sorbet, namelaka cream

SWEET WINES

	G	B
Terre à Terre Crayères Vineyard Botrytis	17	105
Frogmore Creek Iced Riesling 375ml		75
Firetail Just Desserts 375ml		55
Dr Loosen Eiswein 375ml		220

PORTS & SHERRIES

'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

GF - Gluten Free CA - Contains Alcohol

Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%
No split billing