

WOOL CUT

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.*

*Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*



PASTRY KITCHEN

Crisp meringue, winter citrus, mandarin curd, mint	24
Perfumed fruits, kiwi, passionfruit, guava sorbet, ginger syrup	24
Burnt butter crisp pastry, roasted banana, pine nuts	25
Set Valrhona chocolate, softened PX prunes, burnt bread ice cream	25
Wood roasted apple tart, vanilla ice cream, apple caramel (<i>Allow 20 minutes</i>)	29

Petit fours	18
<i>Malfroy's beehive, canelé, pâte de fruit, macaron</i>	

CHEESE

Choice of 2 artisanal cheeses, smoked honeycomb, saba, dried organic fruit	30
Additional cheeses	10 ea

AUSTRALIAN SELECTION

Bruny Island C2 Bruny Island, TAS <i>Hard, raw cow's milk</i>
Pecora Jamberoo blue Robertson, Southern Highlands, NSW <i>Blue, sheep's milk</i>

INTERNATIONAL SELECTION

Germain Crottin de Chèvre Loire Valley, France <i>White mould, goat's cheese</i>
Brillat Savarin selected by Will Stud Bourgogne, France <i>Triple cream, cow's milk</i>
Gruyère AOP Réserve 1655 Fribourg, Switzerland <i>Raw cow's milk</i>



COFFEE

Coffee – Organic Rainforest Alliance by Vittoria Coffee	6
<i>For every kilo of Vittoria Organic Coffee sold, Vittoria Coffee donates \$1 to OzHarvest</i>	
Skimmed Almond Oat Soy	add 1

TEA

Tea – Premium Selection by TWG 1837	6
English breakfast Earl Grey Prestige Sencha Mint Chamomile Ginger, lemon & honey	

SWEET & FORTIFIED

	75ML
2025 Thomas 'Elevage' Sémillon Hunter Valley, NSW	28
Maxwell Honey Mead McLaren Vale, SA	9
2022 Domaine de Durban Muscat de Beaume-de-Venise Rhône Valley, France	23
2018 Royal Tokaji 'Late Harvest' Furmint Blend Tokaj-Hegyalja, Hungary	18
	60ML
Chambers Rosewood Rare Muscat Rutherglen, VIC	115
Warre's Warrior Reserve Ruby Port Douro Valley, Portugal	14
Warre's Otima 20 YO Tawny Douro Valley, Portugal	33
2002 Toro Albala, Pedro Ximénez Montilla-Moriles, Spain	38

COCKTAILS TO FINISH

Eternal Flame	29
<i>Makers Mark Bourbon, Dragon fruit, citrus, honey, oak, meringue</i>	
Crystal Colada	30
<i>Rum, cacao & vanilla, pineapple, coconut, maple, spices</i>	

