

DESSERT

Catherine's Passionfruit Pavlova 25

Pair with a glass of 2018 Pegasus Bay Aria Riesling 18

Yoghurt Panna Cotta with Caramelised Pears, Pear Gel,
Pear Chips and Walnut Crumble 28

*Pair with a glass of 2018 Egon Muller Braune Kupp Kabinett
Riesling 58*

Chocolate Parfait with Pistachios, Lavender and
Chocolate Sauce 28

Pair with a glass of NV Valdespino Pedro Ximenez 17

Crème Caramel 25

Pair with a glass of 2016 Feudi San Gregorio Fiano Passito 35

Doughnuts Filled with Yuzu and Lime Curd, Blueberry
Compote, Fresh Raspberries and Vanilla Ice Cream 28

Pair with a glass of 2020 Chateau Audinet Sauternes 26

Coconut and Mango Bombe Alaska with

Poached Pineapple 65

(Flambé Table Side)

CHEESE

Single Serve 23 / Selection of Four 42

SERVED WITH POACHED QUINCE, GREEN APPLES, HOMEMADE
LAVOSH CRACKERS AND BAKER BLEU SOURDOUGH

Long Paddock 'Banksia', Semi Hard, Cow's milk,
Castlemaine, Victoria, Australia

Pair with a glass of 2021 Michael Hall Roussanne 26

Long Paddock 'Silver Wattle', Soft, Cow's milk,
Castlemaine, Victoria, Australia

Pair with a glass of 2022 Patrick Piuze Chablis 50

Long Paddock 'Bluestone', Blue, Cow's milk,
Castlemaine, Victoria, Australia

*Pair with a glass of 2001 Markus Molitor Bernkasteler Graben
Auslese Riesling 32*

Main Ridge Dairy 'Capony', Semi-Hard, Goat's milk
Mornington Peninsula, Victoria, Australia

Pair with a glass of 2022 Curly Flat Estate Pinot Noir 50

PETIT FOURS

Matcha Strawberry Macarons 14

After Dinner Mints 11

Salted Butter Caramels 11

Chocolate Lamingtons 14

Blueberry Tarts 14

Selection of Petits Fours per Person 18