

CHEESE PLATTER (V)

42

Single 18 | Duo 32 | Trio 42 *(40 to 50grams per cheese)*

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

24

Banoffee (V)

Vanilla mascarpone Chantilly, Dulce De Leche, caramelised banana marmalade, Crème Fraiche sorbet

Crème Brûlée (GF/V)

Served with seasonal fruits and raspberry sorbet

Hazelnut Chocolate Gâteau (V)

Caramel tonka chocolate mousse, hazelnut praline chocolate, salted caramel and mandarin curd, hazelnut Sablé Breton, exotic sorbet

Hokey Pokey Bombe Alaska (V)

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

Peach Melba (V)

Vanilla panna cotta, compressed peach, Geraldton Wax and white peach granita, vanilla ice cream, raspberry sauce

SWEET WINES

	G	B
Terre à Terre Crayères Vineyard Late Harvest Sauvignon Blanc 2024	17	105
Firetail Just Desserts 375ml		55
Frogmore Creek Iced Riesling 375ml		75
Dr Loosen Eiswein 375ml		220

PORTS & SHERRIES

Galway Pipe Grand Tawny 12 years	12	
Penfolds Club Tawny	14	
'Penfolds 'Grandfather'	18	

COGNACS

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

LIQUEURS

Baileys	12	
DOM Bénédictine		
Drambuie		
Frangelico		
Limoncello		
Opal Bianca Sambuca		
Opal Nera Sambuca		
Irish Coffee	16	
<i>Jameson Irish whisky, coffee, sugar, cream</i>		

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