DESSERT

Catherine's Passionfruit Pavlova 29
For Passion-Sake 25

Bergamot Curd, Lemon Ice Cream, White Chocolate 31
Glass 2025 Pegasus Bay Aria Riesling 18

Crème Caramel 29
Glass 2024 Chateau Audinet Sauternes 26

Valrhona Guanaja 70% Chocolate Cake,
Hazelnut Praline, Coffee Ice Cream 31
PLEASE ALLOW 15 MINUTES BAKE TIME
Glass NV Sanchez Romate Cardenal Cisneros
Pedro Ximenez 22

Rhubarb Tart, Crème Pâtissière 26
Glass 2016 Pillitteri Reserve Icewine 45

Profiterole, Chocolate Sauce, Vanilla Ice Cream 33
Glass NV Sanchez Romate Cardenal Cisneros
Pedro Ximenez 22

HOUSE MADE AUSTRALIAN NATIVE ICECREAM 12

Vanilla, Wattle Seed
Chocolate, Mountain Pepper
Pistachio, Bush Honey
Mango, Lemon Myrtle Sorbet
Davidson Plum Sorbet

Add on 5
Chocolate Sauce
Raspberry Coulis

CHEESE

Single Serve 26 Each Additional Selection 12
SERVED WITH FRUIT BREAD, HOUSE MADE LAVOSH CRACKERS, SEASONAL FRUIT, QUINCE PASTE, HONEYCOMB

Pinzani, 'Pecorino Toscano Stagionato'
Sheep's Milk, Tuscany, ITA
Hard cheese, buttery and milky with a gentle nuttiness

Fromagerie Lincet, 'Brillant-Savarin Affiné'
Cow's Milk, Burgundy, FRA
White mould cheese, rich and indulgent with a tangy cultured finish

Long Paddock 'Bluestone'
Cow's Milk, Castlemaine, Victoria, AUS
Blue cheese, complex buttery flavour with fruity notes

Main Ridge Dairy 'Capony'
Goat's Milk, Mornington Peninsula, Victoria, AUS
Semi Hard, delicate sweetness and a smooth creamy texture

PETIT FOURS

Earl Grey Macarons 15
After Dinner Mints 15
Salted Butter Caramels 15
Chocolate Lamingtons 15
Blueberry Tarts 15
Selection of Petits Fours per Person 20