

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, roasted rice ice cream, mango, passionfruit
Burnt butter crisp pastry, Catalan cream, stone fruit, white peach sorbet 25
Perfumed fruits, golden kiwi, passionfruit, guava sorbet, ginger syrup
Set Valrhona chocolate, sour cherries, cherry sorbet, caramelised yoghurt 24
Caramelised crisp chocolate and blood plum tart, pistachio sorbet 24
Petit fours 18
Malfroy's beehive, canelé, pâte de fruit, macaron
Seasonal fruit on ice 21
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   Hard, raw cow's milk
Pecora Jamberoo blue   Robertson, Southern Highlands, NSW   Blue, sheep's milk
INTERNATIONAL SELECTION
Germain Crottin de Chèvre   Loire Valley, France   White mould, goat's cheese Brillat Savarin selected by Will Stud   Bourgogne, France   Triple cream, cow's milk Serafina Gouda   Holland   Hard, cow's milk

## COFFEE

Coffee – Organic Rainforest Alliance by Vittoria Coffee For every kilo of Vittoria Organic Coffee sold, Vittoria Coffee donates \$1 to OzHa	6 irvest
Skimmed   Almond   Oat   Soy	add 1
TEA	
Tea – Premium Selection by TWG 1837 English breakfast   Earl Grey   Prestige Sencha   Mint   Chamomile   Ginger, lemon &	6 honey
SWEET & FORTIFIED	
OWEEL CONTILLED	75ML
2022 Thomas 'Elevage' Sémillon   Hunter Valley, NSW	28
NV Maxwell Honey Mead   McLaren Vale, SA	9
2019 Domaine de Durban Muscat de Beaume-de-Venise   Rhône Valley, France	23
2018 Royal Tokaji 'Late Harvest' Furmint Blend   Tokaj-Hegyalja, Hungary	18
	60ML
NV 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
2001 Mas Blanc 'Rimage La Coume' Banyuls   Languedoc-Roussillon, France	18
COCKTAILS TO FINISH	
Cheesecake	26
Limoncello, Licor 43, lemon myrtle, lemon, coconut foam	
Crystal Colada	30
Rum, cacao & vanilla, pineapple, coconut, maple, spices	

