

CHEESE PLATTER (V)

42

Single 18 | Duo 32 | Trio 39 *(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

Scented Hyssop Chocolate Sabayon (V)

Baked mousse, hyssop peach sorbet, buckwheat crunch

Apricot Vanilla Sphere (V)

Bavarian cream, apricot compote, coconut olive oil sponge, salted Sablé Breton, caramel popcorn gelato

Orange & Quandong Tulip (V)

Orange yoghurt ganache, Quandong marmalade, cotton cheesecake sponge, almond orange tuile crumble, Quandong ice cream

Mandarin Crème Brûlée (GF/NF)

Mandarin brulee, rhubarb and rosella sorbet, compressed fresh aromatic rhubarb

Hazelnut Chocolate Gâteau (V)

Chocolate vanilla tonka mousse, hazelnut praline financier, salted caramel, praline crunch

SWEET WINES

	100ml	250ml	Btl
Pitchfork Moscato	13	26	64
Alkoomi Grazing Late Harvest	15	30	74
Firetail Just Desserts (375ml)			60
Le Tertre du Lys d'Or (375ml)			89
Frogmore Creek Iced Riesling (375ml)			90

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

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