

DESSERT

Crème Caramel 13

*Domaine De Coyeaux Muscat
Beaume De Venise, Rhone, France 2009 11/50*

Poached Quince, Burnt Honey Ice Cream, Almonds 15

Limeburners Karri Honey Whisky Liqueur - Albany, WA 11

Warm Chocolate Moelleux, Raspberries, Vanilla Ice Cream 15

*Chateau du Pavillon Semillon/Sauvignon Blanc
Sainte-Croix-du-Mont, France 2011 10/55*

House churned Sorbets, Fruit & Meringue 15

*Domaine Madeloc Pierre Gaillard Banyuls
Grenache Noir Rousillon, France 19/95*

Drambuie Chocolate Truffle 6

Kopke L.B.V. Port '11, Portugal 8/100

CHEESE

Australian Cheese, Pickled Fig, Seeded Lupin Crackers, Honey-Candied Nuts

One 14 Two 24 Three 32

Cambray Pecorino, Ewes Milk, WA

*A delicious hard cheese with flakey texture,
a sweet-savory nutty flavor that begs for a robust red or Vin Santo*

Hall's Suzette Pont L'Eveque Style, Cows Milk, WA

*Made from a rare herd of Normande cows, the Hall family is producing a super-premium
washed rind cheese. The rind has a delicate yeasty aroma with hints of earthiness.*

A rich and buttery interior has a hint of sweetness.

Cambray Blackwood Blue, Ewes Milk, WA

*Is this the finest blue cheese made in Australia? We think so.
When we first tasted this we immediately thought of Roquefort. Brilliant!*

COFFEE & TEA

Vittoria Coffee 4

Liqueur Coffee 15

T2 Tea 5

Affogato 8.5 Add Frangelico 8

