

DESSERT

Quel Désordre! – Strawberry Mess with Passionfruit Parfait, Meringue & Crème Chantilly 14
Blind Corner Fortified Shiraz, Margaret River WA 8

Crème Caramel 13
Domaine De Coyeaux
Muscat de Beames de Venise, Rhone, France 2009 11

Chocolate Mousse, Blueberry Sorbet, Black Sesame Nougatine 14
Domaine Madeloc Pierre Gaillard
Banyuls, Roussillon, France 2015 19

Coconut Sorbet, Mango, Caramelised Banana. Dragonfruit Sponge 15
Chateau du Pavillon Semillon/Sauvignon Blanc
Sainte-Croix-du-Mont, France 2011 10

Drambuie Chocolate Truffle 6
Millbrook Estate Pedro Ximenez NV 12

CHEESE

Pickled Fig, Seeded Lupin Crackers, Honey-Candied Nuts
One 14 Two 24 Three 32

Pyengana Cheddar, Cow's Milk, Tasmania

A handmade cheese with aromas of summer grass, herbs and honey. John Healey is using the traditional methods (and even some of the vats) used by his great grandfather over 100 years ago to make this iconic Aussie cheese.

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.

Berrys Creek Tarwin Blue, Cow's Milk, Vic

Barry Charlton's cheese is produced from a Jersey cow herd in Gippsland. Rich & creamy with a lingering intensity and authentic earthy tones, cheese judges world-wide have picked it as one of their favorite blue cheeses on the planet!

COFFEE & TEA

Vittoria Coffee 4

Liqueur Coffee 15

T2 Tea 5

Affogato 8.5 Add Frangelico 8

