

DESSERT

Crème Caramel 13

Domaine De Coyeaux Muscat de Beaumes 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

AUSTRALIAN CHEESE

Pickled Fig, Seeded Lupin Crackers, Honey-Candied Nuts

One 14 Two 24 Three 32 Four 40

Pyengana Cheddar, Cow's Milk, Tasmania

20 month old handmade cheese with aromas of summer grass, herbs and honey

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

This soft cheese has a delicate yeasty-earthy aroma, the rich and buttery interior has a hint of sweetness.

Berrys Creek Tarwin Blue, Cow's Milk, Vic

Rich & creamy with a lingering intensity and authentic earthy tones

Dellendale Creamery Appenzelle, Cows Milk, WA

Made in early June 2018, a golden washed-rind hard cheese with rich spicy aromas & smooth texture

COFFEE & TEA

Vittoria Coffee 4

Liqueur Coffee 15

T2 Tea 5

Affogato 8.5 Add Frangelico 8

