

DESSERT MENU / JANUARY 2018

Curated by Chef Raphael Szurek & his team

CHEESE & SWEET NOTES

Espresso & Chocolate Smoked vanilla ice cream, cocoa nibs, charcoal 15

Roasted Peach Lemon cheese cake, peached iced tea sorbet, oat crumble, melon 15

Grilled Pineapple Olive oil cake, coconut cream, ginger beer sorbet 15

Pavlova 2.0 White chocolate & passionfruit nitro mousse, meringue, raspberries 15

Lemon Meringue Mini wafer cone, lemon curd, Italian meringue 3

Chocolate Affogato Frangelico lollypop 12

Add liquor (Amaretto, Frangelico, Kahlua, Bailey's etc) 8

Daily Cheese Selection Baby figs, peach + muscatel chutney 16

ONE GLASS AT A TIME

SWEET WINE (60ML) / FORTIFIED (75ML)

De Bortoli Noble One Griffith, NSW 17

St Huberts Late Harvest Viognier 2015 Yarra Valley, VIC 15

Bleasdale Grand Tawny Langhorne Creek, SA 17

Penfolds Fortified Grandfather Rare Tawny Barossa, SA 28

BOTTLES

SWEET / FORTIFIED

Seppeltsfield Solero DP116 Aged Flor Apera Barossa, SA 75

Cullen Late Harvest Semillon Margaret River, WA 78

St Huberts Late Harvest Viognier 2015 Yarra Valley, VIC 82

De Bortoli Noble One 2014 Griffith, NSW 94

Bleasdale Grand Tawny Langhorne Creek, SA 100

Bleasdale 18 years old Rare Tawny Langhorne Creek, SA 160

Penfolds Fortified Grandfather Rare Tawny Barossa, SA 250

Note: Credit card surcharge of 2% applies

Public Holiday surcharge of 10% applies

If you have any allergies or dietary requirements, please alert your waiter prior to ordering