

DESSERTS

Coconut custard, crystallised white chocolate & sesame, raspberry curd, fresh berries (gf, df, vg)	16
Chocolate mousse, parsnip cream, hazelnut crunch, chocolate tuile (n)	16
Vanilla creme brûlée, passion fruit, white chocolate & milk crumb (gf)	16
Whipped vanilla buttermilk, apple & elderflower granita, honey almonds, lemon thyme (gf, n)	16
Ducks cheese board, lavosh, figs, honey (v, n)	22

DRINKS TO FOLLOW

Mocha Martini - vodka, coffee bean infused Carpano Antica Formula, Chocolate Mozart	19
Cinnamon & Maple Old Fashioned - blended whisky, burnt cinnamon & clove sugar, maple syrup, chocolate bitters	20
Midnight Bliss - Cognac VS, fig infused Cynar, rosso vermouth, lemon, syrup, Angostura bitters, egg white, activated charcoal	22

DESSERT & FORTIFIED WINE

2017	Mac Forbes Vintage RS 28 Riesling 750ml	Strathbogie, VIC	13/104
2014	Chateau Rieussec Carmes de Rieussec, Semillon 375ml	Sauternes, Bordeaux, FR	18/75
NV	Penfolds Grandfather Port	Barossa, SA	11

DIGESTIVE

Fernet Branca	Milan, IT	9
Amaretto Disaronno	Saronno, IT	9
Amaro Montenegro	Bologna, IT	9
Il Gusto Della Costa Limoncello	Positano, IT	9
Cynar	Milan, IT	11
Amaro Averna	Sicily, IT	9

Please enquire about whiskies & cognacs available or see full drinks menu
gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free.

Please note all payments made via credit card will incur a 1.5% surcharge.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

