

DESSERTS

Warm coconut custard, black cacao sorbet, blood orange, rhubarb, toffee sesame passionfruit (gf, df, v, vg)	16
Caramelised chocolate mousse, parsnip cream, smoked pecan crunch, Corella pear (gf, n)	16
Vanilla creme brûlée, pot poached quince, chestnut sable (gf, n)	16
Burnt honey meringue, buttermilk cheesecake, kiwifruit, Granny Smith apple, pineapple curd (gf)	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

OFF-DRY, DESSERT & FORTIFIED WINE

2017	Mac Forbes Vintage RS 17 Riesling	Strathbogie, VIC	120ml/750ml 17/104
2014	Chateau Rieussec Carmes de Rieussec, Semillon	Sauternes, Bordeaux, FR	90ml/375ml 18/75
NV	Penfolds Grandfather Port	Barossa, SA	16

DIGESTIVE

Fernet Branca	Milan, IT	11
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.

Please note there is a 15% surcharge on all public holidays.

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

