

DESSERTS

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)			16
Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)			16
Vanilla crème brûlée, chestnut sable, compressed strawberries (gf, n)			16
Burnt honey meringue, ginger beer jelly, mango, peach, pineapple curd, yoghurt sorbet (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 - Bourbon, cinnamon maple syrup, chocolate bitters			20
Midnight Bliss – Cognac VS, fig infused Cynar, rosso vermouth, lemon, agave 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		Bologna, IT	9
Il Gusto Della Costa Limoncello Positano, IT		Positano, IT	9
Cynar		Milan, IT	11
Amaro Averna Sicily, IT		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. 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.

