



## DESSERTS

Black sesame & white chocolate mousse, burnt citrus marmalade, honey macadamias (gf, n)	16
Coconut sorbet, BBQ pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)	16
Olive oil & yoghurt cake, melons, strawberry gum cream	16

## DRINKS TO FOLLOW

Mocha Martini - Hartshorn Distillery Sheep Whey vodka, coffee bean infused Antica Formula vermouth, Chocolate Mozart	19
Cinnamon & Maple Old Fashioned - Woodford Reserve bourbon, cinnamon maple syrup, chocolate bitters	20

## OFF-DRY, DESSERT & FORTIFIED WINE

			120ml/750ml
2014	Chateau Rieussec Carmes de Rieussec, Semillon	Sauternes, Bordeaux, FR	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.

Please advise your waiter of any special dietary requirements.

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.

