



## DESSERTS

### **Dubai Chocolate Tart 18**

Pistachio & chantilly cream

### **Tiramisu 17**

Elixir dark roast coffee, Kahlua liqueur & mascarpone (*nf*)

### **Crepes Suzette 19**

Grand marnier, orange reduction, walnut & vanilla ice cream (*contains alcohol*)

### **Freshly Cut Fruits 14**

Ginger sorbet (*gf, nf, df, vg*)

### **Duo of ice cream & sorbets – your choice of two 12**

Coconut ice cream (*vg, nf, gf*)

Vanilla ice cream (*nf, gf*)

Raspberry sorbet (*gf, nf, vg*)

Ginger sorbet (*gf, nf, vg*)

Mango sorbet (*gf, nf, vg*)

## DESSERT COCKTAILS

### **Barrel-aged Diplomatico Old Fashioned 28**

Aged in house for a minimum of two months.

Diplomatico rum, Pedro Ximenez El Candado, brown sugar & chocolate bitters

### **Chocolate Cookie Espresso Martini 23**

Smirnoff vodka, Kahlua liqueur, espresso coffee & chocolate cookie syrup

Our kitchen is not allergen-free, and we cannot ensure the absence of traces from supplied ingredients.

Please advise any food allergy or intolerance.

An additional surcharge of 15% will apply on Public Holidays.

We thank you for your understanding.

## CHEESE SELECTION

### **Cheese Tasting**

Served with assorted condiments,  
crackers & rustic grissini

**Each | All**

15 39

**Brillat Savarin:** Soft ripened triple cream cheese, named after the famous 18<sup>th</sup> century French food writer of the same name.

Milk: Cow

Origin: France

**Tomme De Chevre:** Semi hard cheese produced using pasteurised milk from the Saanen goat. The flavour is mild but buttery rich and nutty.

Milk: Goat

Origin: France

**Berry's Creek Riverine Blue Cheese:** The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet – the super smooth, creamy and delicate texture is the highlight.

Milk: Buffalo

Origin: Australia

## DESSERT WINES & DIGESTIFS

by the glass

**2022 Frogmore Creek Iced Riesling 15**

**2013 Craigmoores Botrytis 12**

**NV Valdespino Pedro Ximenez 'El Candado' 16**

**NV Penfolds Father 10 years-old Tawny 12**

**1985 Bas Armagnac Delord 19**

**Hennessy Cognac VSOP 19**

**Hennessy Cognac XO 38**

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