

DESSERT MENU

TRIPLE CHOCOLATE BROWNIE (V) 15
vanilla bean ice cream, chocolate sauce

MANGO PANNA COTTA (GF) 13
mango coulis, lemon balm

RUM-GLAZED GRILLED PINEAPPLE (V, VG, GF, DF) 13
coconut yoghurt, freeze-dry finger lime, crumble

CHEESEBOARD (V, GFO) 32
selected Australian & international cheeses served with lavosh, grapes, fig jam, honey

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 23
Vodka, Kahlua, Espresso

CLASSIC NEGRONI 22
Campari, Gin, Sweet Vermouth

AFFOGATO 14
Espresso, Vanilla Bean Ice cream, Frangelico

SWEET & FORTIFIED

DRY SHERRY (60ml) 14
Sanchez Romate, NPU Amontillado

SWEET SHERRY (60ml) 10.5
Valdespino, Pedro Ximenez

PORT (60ml) 15.5
Graham's Tawny 10Y

STICKIES

2019 YALUMBA 'FSW8B' BOTRYTIS VIOGNIER 17.5 | 62
Wrattonbully, SA

2019 HEGGIES BOTRYTIS RIESLING 18.5 | 74
Eden Valley, SA

**2013 MARCHESE ANTINORI VINSANTI DEL CHIANTI
CLASSICO 29.5**
Tuscany, IT

All card transactions incur a service fee:

VISA 0.9%, Mastercard 1.1%, American Express 1.3%

A surcharge of 10% applies on Sundays & 15% on Public Holidays

V = Vegetarian | VG = Vegan | O = Option | DF = Dairy Free | GF = Gluten Free

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.