
TO FINISH

DESSERTS

VALRHONA DARK CHOCOLATE & HAZELNUT CRUNCH

64% Manjari cacao mousse, salted honeycomb caramel, hazelnut biscuit

HOT PASSIONFRUIT & KAFFIR LIME SOUFFLÉ

Rich coconut cream, passionfruit jelly, coconut snow

MISO BANANA & PECAN TOFFEE CRISP

Caramelised banana, pecan praline semi freddo, miso toffee glass

AUTUMN FRUITS 'NITRO' PAVLOVA

Spiced toffee apples, pear & juniper sorbet, cinnamon sugar meringue

BURNT WHITE CHOCOLATE ICE CREAM

Salted carrot toffee, carrot cake biscotti, cream cheese frosting

DESSERT COCKTAILS

CAFÉ NEGRONI | 32

Four Pillars Rare Dry Gin, cocoa butter washed campari, antica formula, coffee mousse

LEMON TARTE | 28

Belvedere Vodka, bergamot liqueur, meyer lemon curd, burnt meringue

NITRO WALNUT AFFOGATO | 29

Fior di latte ice cream, espresso shot, nocello liqueur, rock biscuit

TEA, COFFEE & PETIT FOURS

HAND MADE VALRHONA CHOCOLATES (4) | 20

70% Andoa Noir & dulce de leche, 40% jivara golden honeycomb rocks

ORGANIC TEAS & HERBAL INFUSIONS *by Tea Drop* | 9

English Breakfast | Earl Grey | Peppermint | Chamomile | Fruits of Eden | Honeydew Green | Lemongrass Ginger

COFFEE - MONOCHROMATIC *by Stranger* | 9

Served with almond butter cakes

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.

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PREMIUM CHEESE

SELECTION OF 3 OR 5 45 | 60

Carefully aged & ripened, best in class world cheese, served with house made breads, pastes & chutneys.

CLOTH BOUND CHEDDAR | PYENGANA, TASMANIA *Hard, cow's milk*

Made from single sourced cow's milk in the Pyengana Valley in Tasmania, this cheese is rich, creamy, nutty and acidic. Bound in muslin cloth matured for 6 months.

BLUE STILTON | COLSTON BASSETT, ENGLAND *Blue mould, cow's milk*

This classic Stilton cheese is made in Nottinghamshire in the UK. It has a creamy texture and a relatively mellow blue flavour. Long lasting with a touch of sweetness.

BRILLAT SAVARIN | BURGUNDY, FRANCE *White mould, triple cream cow's milk*

Produced by the Delin Cheese Dairy in the Burgundy Region. Xavier David Brillat-Savarin is creamy on the palate, it gives off a mild flavour of hazelnut and mushroom.

'OEN' PINOT VINE LEAF WRAP | BRUNY ISLAND, TASMANIA *Washed rind, cow's milk*

A washed-rind, cow's milk cheese, washed in Pinot Noir before being wrapped in vine leaves to be carefully matured. When mature, OEN's rind becomes pungent and the texture becomes soft and fudgy.

BREBIS PETIT AGOUR | BASQUE, FRANCE *Semi hard, sheep & goat's milk*

Pyrenees Mountain cheese is matured for a minimum of three months. This cheese is repeatedly turned and rubbed with locally produced pimento and is nutty, yet sweet.

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SWEET WINES & FORTIFIED

60ML

2022 FROGMORE CREEK ICED RIESLING	Coal River Valley, Tas	17
2022 CHÂTEAU LAPINESS SAUTERNES	Bordeaux, France	22
2021 LA CALIERA MOSCATO D'ASTI	Piedmont, Italy	19
KAY BROTHERS 10 YEAR GRAND MUSCAT	McLaren Vale, SA	21
PENFOLDS GRANDFATHER PORT	Barossa Valley, SA	28
TORO ALBALÁ DON PEDRO XIMENEZ 2002	Andalusia, Spain	55

LIQUEURS

30ML

BAILEYS	Ireland	13
DISARONNO AMARETTO	Italy	13
DRAMBUIE	Scotland	14
FRANGELICO	Italy	13
LIMONCELLO	Manly	13
NOCELLO	Italy	13
OPAL NERA BLACK SAMBUCA	Italy	14
SOUTHERN COMFORT	USA	14
TIA MARIA	Italy	13
MR BLACK COFFEE SPIRIT	Australia	18
TIGNANELLO GRAPPA	Italy	24



LOUIS XIII

Remy Martin
COGNAC GRANDE CHAMPAGNE

A blend of up to 1200 eaux-de-vie, 100% from Grande Champagne, the best crus of the Cognac region of France.

LOUIS XIII is the result of a century of craftsmanship.

FOR THE CURIOUS

15ml | 205

FOR THE GENIUS

30ml | 395



Hennessy
COGNAC

Richard de Hennessy

Confident and assertive, this exceptional blend is made from more than 100 entities of the finest eaux-de-vie that have been aged for up to 200 years in French oak barrels. The remarkability of this craft is difficult to express with words.

FOR THE CURIOUS

15ml | 475

FOR THE GENIUS

30ml | 895

For a full list of liqueurs & brandies, please refer to the cocktail list

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