

dessert menu

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| Chocolate Pave Pistachio ice cream, brittle, raspberry | 15.0 |
| Vanilla Panna Cotta Poached rhubarb, jelly, meringue (gf) | 12.0 |
| Ginger Cake Honey caramel, hazelnut, vanilla gelato | 12.0 |
| Espresso Affogato Prune & armagnac ice cream (gf) (v) | 12.0 |
| Cheese Board Selection of 3 local & imported cheese, house made lavosh, accompaniments. Individual cheese 10.0 | 24.0 |

fortified (60ml)

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| NV Cayetano Del Pino Palo Cortado Sherry Jerez, Spain | 14.0 |
| 13 Dom. Portet “Vendanges Tardives” Sauvignon Blanc Yarra Valley, Vic | 10.0 |
| NV Romate “Cardenal Ciseros” Pedro Ximinez Jerez, Spain | 13.0 |
| NV Yalumba Museum 15yo Antique Tawny Eden Valley, S.A. | 10.0 |

liquid

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| Espresso Martini Ketel One Vodka, coffee liqueur, espresso | 19.0 |
| Old Fashioned Whiskey, bitters, sugar, orange | 17.0 |
| Negroni Sweet Vermouth, Tanqueray gin, campari | 18.0 |