

dessert menu

Vanilla Cheesecake Textures of Queensland strawberry	12.0
Chocolate Fondant Chocolate foam, pistachio ice cream, brittle (gf)	14.0
Caramelised White Chocolate Mousse Young ginger ice cream, blueberry, honey-comb (gf)	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)

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

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