

dessert menu

Macadamia Panna cotta Mango, lime icecream, meringue	12.0
Chocolate Pave Pistachio ice cream, brittle, raspberry	14.0
Banana Parfait Peanut butter chocolate gelato, salt caramel, peanuts (gf)	12.0
Espresso Affogato Hazelnut gelato, espresso, praline (gf) (v)	12.0
Cheese Board Selection of 3 local & imported cheese, walnut & raisin bread, 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	19.0
Negroni Sweet Vermouth, Tanqueray gin, campari	18.0