

FROM THE PASTRY COUNTER

SAINT DAVID DAIRY CRÈME BRÛLÉE 22

Crostoli

AUTUMN PAVLOVA 22

Mascarpone, Wine Poached Grape, Fig

POACHED PEAR FRANGIPANE 22

Pear Gel, Oat Crumble, Vanilla Rice Ice Cream

CHOCOLATE FONDANT 24

Blackberry Sorbet, Labneh Cream, Chocolate Chili Sauce

CHEESE PLATTER & ACCOMPANIMENTS 31

Chefs Selection of Three Cheeses

FROM THE BAR

CAFFÈ NEGRONI 25

Coffee Infused Campari, Tanqueray Gin, Sweet Vermouth

HAZELNUT OLD FASHIONED 25

Johnnie Walker Gold, Frangelico, Simple Syrup

glass

Surcharges apply: 10% on Sundays, 15% on public holidays.

1.7% applies to all credit card payments.

10% service charge for groups of 8 or more.

DESSERT WINES 90 ml

2024 FROGMORE CREEK 16
Iced Riesling, Tasmania, Australia

2018 CARMES DE RIEUSSEC BOTRYTIS SEMILLON SAV BLANC 25
Sauternes, France

2006 DOMINUM 6 PUTTONYOS 45
Tokaji-Hegyalja, Hungary

FORTIFIED 60 ml

SHERRY

LUSTAU EAST INDIA, CREAM 14
Jerez, Spain

VALDESPINO, PEDRO XIMÉNEZ 14
Jerez, Spain

TORO ALBALÁ VINTAGE 2002, PEDRO XIMÉNEZ 25
Montilla-Moriles, Spain

TAWNY

ROCKFORD 15YO PS MARION TAWNY 16
Barossa Valley, SA

PORT

QUINTA DO NOVAL 28
20yo Tawny, Portugal

MADEIRA

HENRIQUES & HENRIQUES 16
15yo Sercial, Maderia, Portugal

MUSCAT

MORRIS GRAND 18
Rutherglen, VIC, Australia

TOPAQUE

CAMPBELLS CLASSIC 14
Rutherglen, VIC, Australia