



DESSERTS

POACHED APRICOT AND FROMAGE FRAIS ^{GF} \$18

Orange and almond cake | Lime curd | Puffed grains

BEST PAIRED WITH RIESLINGFREAK 'FORTIFIED RIESLING', CLARE VALLEY, SA

STRAWBERRY AND YOGHURT SABLÉ TART ^{GFO} \$18

Rhubarb and strawberry gum compôte | Strawberry sorbet | Pistachio

BEST PAIRED WITH SOUMAH BRACHETTO TRANQUILLO, YARRA VALLEY, VIC

CHERRY RIPE PARFAIT \$18

Dark chocolate, cherry and coconut parfait | Coconut sorbet | Cherry compôte

GRAHAM'S 10YR RESERVE TAWNY PORT, DOURO, PORTUGAL

TIRAMISU TRIFLE \$19

Mascarpone mousse | Coffee caramel | Whipped chocolate ganache

BEST PAIRED WITH CEP BY CEP, LATE HARVEST CHENIN BLANC, LOIRE VALLEY, FRANCE

CHEESE ^{GFO}

\$15 per 50 grams | Australian cheeses served with housemade accompaniments

BAY OF FIRES, CLOTHBOUND - TASMANIA - COWS MILK^Y

A traditional cheddar rubbed in lard and clothbound for a minimum of 12 months. The flavour is buttery & herbaceous with a sharp lactic finish.

L'ARTISAN, MARCEL - VICTORIA - ORGANIC COWS MILK

A small, round soft cheese with a geotrichum mould enveloping the soft white paste. The flavour is mildly earthy and savoury, developing into a full bodied palette once ripened.

BERRYS CREEK, RIVERINE BLUE - VICTORIA - BUFFALO MILK^Y

A strikingly white, creamy buffalo milk cheese, produced from a local herd of Riverine buffalo. It has a complex savoury flavour this is suprisingly mild, with a smooth and firm texture.

*PLEASE NOTE: THERE IS A 1.3% SURCHARGE ON ALL CARD PURCHASES. A 10% SURCHARGE APPLIES EVERY SUNDAY AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

DIETARIES: GF - GLUTEN FREE

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.



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