



Desserts

Bittersweet Chocolate truffle tart, double cream	16
Butterscotch & Ginger cheesecake, salted caramel ice cream	16
Caramel custard brulee dome, summer fruits, vanilla bean ice cream	16
Buttermilk pannacotta, mango compote, rose & hibiscus ice cream	16
Trio of ice creams	15

Dessert Plate

French chocolate pot	25
Summer fruit custard dome	
Rose & betel leaf ice cream	
Butterscotch & ginger cheesecake	
Toblerone, honey & almond mousse with chocolate pastry	

Cheese Selection

All served with house lavosh & fig paste

Tasmanian	11
Heritage double brie	
King island, Vic	11
Roaring forties Blue	
Italy	11
Gorgonzola	
Capel Vale, WA	10
Mature aged cheddar	
Selection of 3 cheeses	25



Stickies

Vasse Felix 'Cane Cut' Semillon 375ml	Margaret River, WA	G 10/B50
De Bortoli 'Noble One Botrytis', Semillon 375ml	Riverina, NSW	G12/B70
Yalumba FSW 8B Wrattenbully Botrytis Viognier	Eden Valley, SA	G10/B45

Sherries

Valdespino 'Pedro Xeminez'	Jerez, Spain	G10
Delgado Zuleta 'La Goya', Dry 375ml	San Lucar, Spain	G10
Emilio Lustau Solera	De La Frontera, Spain	G12
'Morris of Rutherglen' Muscat 500ml	Rutherglen, VIC	G9
'Stella Bella' Pink Muscat	Margaret River, WA	G 9

Ports

John Kosovich Fortified Shiraz	Swan Valley, WA	G16
Galway Pipe 12 yo Grand Tawny	Barossa Valley, SA	G9
Penfold's 'Grandfather'	Barossa Valley, SA	G15
Croft 10 yo aged port	Porto, Portugal	G18
Croft 20 yo aged port	Porto, Portugal	G21

Cognac

Hennessy VSOP	France	G13
Martell Cordon Bleu	France	G28
Hennessy Paradis	France	G50
Remy Martin VSOP	France	G13
Courvoisier VSOP	France	G13
Chabot VSOP, Armagnac	France	G16