

DESSERT MENU

Mango parfait (GF)	\$18
Mango parfait served with coconut ice cream and tropical seasonal fruit salad.	
Flourless pear and almond cake (GF)	\$18
Pear and almond cake served with raspberry caramel and honey-lemon mascarpone.	
Five-spice panna cotta (GF)	\$18
Panna cotta infused with star anise, cardamom, cinnamon, cloves and nutmeg. Served with poached pears and dark palm sugar syrup.	
Pumpkin Catalan cream (GF)	\$18
Thick egg milk and confit sweet pumpkin custard with caramelised sugar on top. Served with macarons and macerated raspberries.	
Homemade ice cream basket (GF)	\$18
Three flavours of homemade ice cream or sorbet, served on a waffle basket with fresh berries, chocolate cigars and oricao ganaché.	
Affogato al caffè	
Sober: Rich house made vanilla ice cream and espresso coffee	\$9
Drunk: As above and with your choice of one liqueur	\$17
(Frangelico, Kahlua, Bayles, Tia Maria, VSOP St Remy, Fireball, Drambuie, Dom Benedictine, Chateau Chantelle, Bacardi Rum Gold)	
Cheese plate (GF option served with rice crackers)	\$21
Soft, hard and blue cheese, quince jam, dried fruits and nuts served with water crackers and lavosh bread.	

DIGESTIVES & FORTIFIED

	Gls	Btl
Fernet Branca, Italy	\$10	
Amaro Averna, Italy	\$10	
Limoncello, Italy	\$11	
Amaro Montenegro, Italy	\$13	
Grappa Nonnino, Italy	\$15	
NV – 'The Keep' Tawny Port, Rutherglen, VIC (750ml)	\$13	\$47
NV – Morris Rutherglen 'Classic' Muscat, VIC (500ml)	\$14	\$50

DESSERT WINES

2018 – Brookhill Moscato, SA	\$8	\$30
2018 – Mitchell Noble Semillon (375ml), Clare Valley, SA	\$11.5	\$43
2019 – Frogmore Creek Iced Riesling, Coal River Valley, TAS	\$11.5	\$45
NV – Hill Moscato Sparkling Rose', Geelong, VIC	\$12.5	\$48

*Price might Change

All prices are GST inclusive. Please be advised that we do not split bills. All menu items are subject to seasonal availability. For specific dietary requirements, please advise our staff prior to ordering your meal. Dishes may contain traces of nuts.

