



Sweet \$15

Walnut sticky date pudding, butterscotch,
date & sherry ice cream

Portuguese tart, slow cooked rhubarb,
strawberry gelato

Chai spiced panna cotta, ginger nut crumb,
vanilla honey

Milk choc tart, braised cherry, shiso

Cheese Board \$27

Brie D’Affinois (FR)

Woombye vintage cheddar (QLD)

Shadows of Blue (VIC)

served with lavosh and quince paste

Dessert + Fortified Wine

Trentham Estate Noble Taminga

Murray Darling, NSW \$9.5

Killakanoon Mort’s Cut Riesling

Watervale, SA \$16

Campbells Muscat

Rutherglen, VIC \$8.5

Campbells Topaque

Rutherglen, VIC \$12

Digestives

Autonomy Amaro 30%

Melbourne, VIC \$10

Averna 29%

Sicily \$11

Cocchi Americano 16.5%

Italy \$10

Fernet Branca 39%

Italy \$11

Affogato \$7

Add a spirit \$12

Frangelico, Kahlua, Cointreau, Baileys