FOR DESSERT

Tiramisu 16
Espresso + Kahlua + Cocoa

Cannoli 12
Ricotta + Chocolate + Orange + Pistachio

Pistachio Semifreddo 16
Mango + Passionfruit + Toasted Almonds

White Chocolate + Limoncello Mousse 16
Raspberry + Roses + Crème Fraiche

CHEESE

40g Portion of Cheese + Seasonal Jam + Lavosh 16

Parmigiana Reggiano DOP
Cow Milk + Soft + aged 36 months | ITA

1792 Washed Rind + Cow Milk + Soft + Bruny Island | TAS

Gorgonzola Piccante DOP
Cow Milk + Blue Cheese + Soft | ITA

Truffle Pecorino
Sheep Milk + Hard | ITA

Cheese Plate 42
Your choice of Three + Seasonal Jam + Lavosh

LIQUID DESSERT

2022	Frogmore Creek 'Iced' Riesling	Coal River Valley, TAS	18
NV	Hungerford Hill 'Black Muscat'	Hunter Valley, NSW	16
2018	Le Tertre du Lys Sauternes	Sauternes, FRA	19
NV	Sanchez Romante Amontillado Sherry	Jerez, SPN	19

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.