PARLOUR

DESSERTS

CRUMBRÛLÉE — 25
Apple, rhubarb, crumble brûlée

FLOURLESS CHOCOLATE CAKE — 20
Armagnac prunes, crème fraîche

ICE CREAM — 18
French Tahitian bean ice cream, maraschino cherry compote

ORANGE ALMOND MADELINES — 20
Passionfruit sauce, chantilly cream
Add: vanilla ice cream — 6

FROMAGES

BRILLAT SAVARIN — 18
Triple cream, cow's milk
Normandy, France

HEIDI GRUYÈRE — 18
Semi-hard, cow's milk
Tasmania, Australia

Served with quince, cornichons, baguette

FRENCH MARTINI — 26
Ketel One vodka, Chambord, pineapple

ESPRESSO MARTINI — 26
Ketel One vodka, kahlúa, espresso

KIR ROYALE — 26
Cassis, Champagne

IS PARIS BURNING — 25
Cognac, Chambord

NV RIESLINGFREAK NO.7 — 17
Clare Valley, SA

2022 HORNER PINEAU 'LA BELLE VIE' BLANC — 15
Hunter Valley NSW

2020 DOMAINE DES FORGES CHENIN BLANC — 17
Coteaux Du Layon 1er Cru AOC, Anjou FR

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen. If you have any allergies, please inform our team. All credit cards transactions incur a 1.5% surcharge and a 15% surcharge applies on public holidays. No spilt payments.

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