

PARLOUR

DESSERTS

CRUMBRÛLÉE — 25

Apple, rhubarb, crumble brûlée

ÉCLAIR — 22

Choux shell, crème

ICE CREAM — 18

*French Tahitian bean ice cream, maraschino
cherry compote*

STICKY DATE MADELINES — 20

Chantilly, salted caramel sauce

Add: vanilla ice cream — 6



FROMAGES

BRIE AUX TRUFFES — 15

White mould, France

OSSAU IRATY — 18

Semi-hard, France AOC

Served with quince, cornichons & baguette

FRENCH MARTINI — 24

Ketel One vodka, Chambord, pineapple

ESPRESSO MARTINI — 24

Ketel One vodka, kahlua, espresso

KIR ROYALE — 24

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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