

DESSERT

Catherine's Passionfruit Pavlova 28

For Passion-Sake 25

Coconut and Lime Cake, Guava Sorbet 30

Glass 2023 Pegasus Bay Aria Riesling 18

Crème Caramel 28

Glass 2020 Chateau Audinet Sauternes 26

Chocolate Mousse, Blackberry Sorbet 30

Glass NV Sanchez Romate Cardenal Cisneros

Pedro Ximenez 22

Rum Baba, Spiced Pineapple, Coconut Cream,
Tonka Bean 30

Glass 2016 Pillitteri Reserve Icewine 45

Chocolate Profiteroles, Banana Ice Cream 32

Glass NV Sanchez Romate Cardenal Cisneros

Pedro Ximenez 22

HOUSE MADE AUSTRALIAN NATIVE ICECREAM 12

Vanilla, Wattle Seed

Chocolate, Mountain Pepper

Pistachio, Bush Honey

Mango, Lemon Myrtle Sorbet

Davidson Plum Sorbet

Add on 5

Chocolate Sauce

Raspberry Coulis

CHEESE

Single Serve 25 Each Additional Selection 12

**SERVED WITH FRUIT BREAD, HOUSE MADE LAVOSH CRACKERS,
SEASONAL FRUIT, QUINCE PASTE, HONEYCOMB**

Pinzani, 'Pecorino Toscano Stagionato'

Sheep's Milk, Tuscany, ITA

Hard cheese, buttery and milky with a gentle nuttiness

Fromagerie Lincet, 'Brillant-Savarin Affiné'

Cow's Milk, Burgundy, FRA

*White mould cheese, rich and indulgent with a tangy
cultured finish*

Long Paddock 'Bluestone'

Cow's Milk, Castlemaine, Victoria, AUS

Blue cheese, complex buttery flavour with fruity notes

Main Ridge Dairy 'Capony'

Goat's Milk, Mornington Peninsula, Victoria, AUS

Semi Hard, delicate sweetness and a smooth creamy texture

PETIT FOURS

Black Sesame Macarons 15

After Dinner Mints 15

Salted Butter Caramels 15

Chocolate Lamingtons 15

Blueberry Tarts 15

Selection of Petits Fours per Person 19