

Our dessert and dessert wine menu showcases seasonal fruits, artisanal chocolate and selected ingredients, each creation crafted to celebrate the ingredient’s natural sweetness and elegance.

DESSERT

Matching wines curated by the Sommeliers

London Pippin Apple Sorbet, Pepperberry and Pomegranate Granita	24
2023 Yalumba ‘ FWS Botrytis Viognier’ Wrattenbully, SA / 75ml	18
Rockpool Passionfruit Pavlova	26
2017 Oremus, Tokaji Aszú, ‘3 Puttonyos’, Tokaji, Hungary / 75ml	35
Smoked Vanilla Ice Cream with “Rockpool” Ice Magic	20
NV Chambers ‘Rosewood Vineyards’ Rutherglen Muscat, Vic / 60ml	17
Warm Chocolate and Pear Pudding , Milo Butterscotch Sauce	28
2006 Coates ‘The VP Shiraz’ McLaren Vale, SA/ 60ml	22
Crème Caramel	25
2022 Donnafugata ‘Ben Rye’ Passito di Pantelleria, Sicily, IT / 75ml	48
Quince Tarte Tatin, Malted Buckwheat Puff, Buttermilk Ice Cream	29
2009 Château Guiraud, Sauternes, Bordeaux, Fr / 75ml	39

CHEESE

Served with fresh bread, seeded crackers and house made seasonal fruit preserve

Single Selection 25 Each Additional Selection 12

Saint, Cow's Milk, Bruny Island, Tas	
soft white bloom cheese, lactic and grassy with a mellow earthy undertone	
Driftwood, Cow's Milk, Long Paddock, Vic	
soft cheese nutty, buttery and woody flavour	
Mount Shadwell Alpine Cheese, Symons Organic Dairy, Vic	
semi-hard cheese with nutty, rich and earthy notes	
Raw C2, Cow's Milk, Bruny Island, Tas	
hard raw milk cheese, sharp and nutty flavour profile	
Blue Stone, Cow's Milk, Long Paddock, Vic	
complex buttery flavour with fruity notes	

PETIT FOURS

Devils Food Cupcake with Salted Caramel	11
Dark Chocolate Bark with Macadamia and Sesame	14
Calamansi Marshmallows	13
Wagyu Fat Alfajores	14
Chestnut and Wattleseed Bonbons	14

SWEET & FORTIFIED WINES – BY THE GLASS

Dessert	75ml
2023 Yalumba ‘ FWS Botrytis Viognier’ Wrattenbully, SA	18
2018 Alois Kracher ‘Welschriesling BA Cuvée’ Burgenland, At	24
2016 Pillitteri Estates ‘Ice Wine’ Niagara on the Lakes, Can	48
2017 Oremus, Tokaji Aszú, ‘3 Puttonyos’, Tokaji, Hungary	35
2022 Donnafugata ‘Ben Ryé’ Passito di Pantelleria, Sicily, It	48
2009 Château Guiraud, Sauternes, Fr	39
2010 Château d’Yquem, Sauternes, Fr	220

Fortified	60ml
NV Chambers ‘Rosewood Vineyards’ Rutherglen Muscat, Vic	17
2006 Coates ‘The VP Shiraz’ McLaren Vale, SA	22
NV Penfolds ‘Grandfather 20th Rare Tawny’ Barossa Valley, SA	25
2000 Warre’s ‘Vintage Port’ Douro, Pt	49
2019 Quinta do Noval ‘Late Bottled Vintage Port’ Douro, Pt	19
1988 Toro Albalá ‘Don P.X’ Pedro Ximenez, Montilla Moriles, Sp	36
NV Henriques & Henriques ‘10 Years Old Malvasia’ Madeira, Pt	31
NV Bénédicté & Stéphane Tissot ‘Macvin du Jura Blanc’ Jura, Fr	29