

DESSERT

Catherine's Passionfruit Pavlova 28.⁵⁰

For Passion-Sake 25

Bergamot Curd, Lemon Ice Cream, White Chocolate 30.⁰⁰

Glass 2023 Pegasus Bay Aria Riesling 18

Crème Caramel 28.⁵⁰

Glass 2020 Chateau Audinet Sauternes 26

Valrhona Guanaja 70% Chocolate Cake,
Hazelnut Praline, Coffee Ice Cream 32.⁰⁰

PLEASE ALLOW 15 MINUTES BAKE TIME

Glass NV Sanchez Romate Cardenal Cisneros

Pedro Ximenez 22

Rhubarb Tart, Crème Pâtissière 26.⁰⁰

Glass 2016 Pillitteri Reserve Icewine 45

Profiterole, Chocolate Sauce, Vanilla Ice Cream 30.⁰⁰

Glass NV Sanchez Romate Cardenal Cisneros

Pedro Ximenez 22

HOUSE MADE AUSTRALIAN NATIVE ICECREAM 12.⁰⁰

Vanilla, Wattle Seed

Chocolate, Mountain Pepper

Pistachio, Bush Honey

Mango, Lemon Myrtle Sorbet

Davidson Plum Sorbet

Add on 5.⁰⁰

Chocolate Sauce

Raspberry Coulis

CHEESE

Single Serve 25.⁵⁰ Each Additional Selection 12.⁰⁰

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

Earl Grey Macarons 15.⁰⁰

After Dinner Mints 15.⁰⁰

Salted Butter Caramels 15.⁰⁰

Chocolate Lamingtons 15.⁰⁰

Blueberry Tarts 15.⁰⁰

Selection of Petits Fours per Person 19.⁰⁰