

## Dessert

Caramelised Pineapple Savarin  
crystallised ginger & passion fruit ice-cream

Winter Pavlova  
red and yellow poached quince, beurre noisette cream, hazelnut

Lemon Myrtle Curd  
verbena anglaise, lemon sorbet, citrus tuile

Chocolate Brûlée  
sesame brittle, milk & mint sorbet

Espresso Eclair  
poached Bosch pear, almond praline

All desserts \$18

Little sweet bites \$15

House made ice-cream and sorbet selection \$15

Affogato \$12  
Vanilla bean ice-cream, espresso, handmade biscotti

## Cheese

Barossa Artisan, triple cream brie 60g | \$17.50  
Barossa Valley, SA – cow's milk

*NV Veuve Clicquot Ponsardin Brut, Reims, FRA 26  
2017 Maverick 'Trial Hill', Biodynamic, Riesling Eden Valley, SA*

La Dame, semi hard cheese 60g | \$17.50  
Barossa Valley, SA – goats milk

*2017 Maverick 'Trial Hill', Biodynamic, Riesling Eden Valley, SA 17  
2015 Terrazas Reserve, Malbec, Mendoza, Argentina, 16*

Venus Blue 60g | \$17.50  
Gippsland, VIC – ewe milk

*2011 Fonseca 'Late Bottled Vintage' Port, Portugal, 17  
2014 Carmes de Rieussec, Semillon / Sauv Blanc, Sauternes, FRA, 25*

Cheese tasting plate \$28  
Hand-made lavosh, fruit toast, fresh fruit and muscatels





## Dessert Menu

Please inform your waiter if you have any food allergies  
A 10% surcharge applies to Sundays and Public Holiday