

## SWEET

**White Chocolate Tart** 19  
mango yuzu cream, macadamia

*2019 Georg Breuer Auslese Riesling Rheingau, Ger 22  
Refreshing, precise, off dry Riesling full of candied citrus and slate minerality*

**Black Forest Parfait** 19  
dark chocolate cream, cherries, chocolate soil

*NV Alagna Zibbido, Sicily, It 15  
Rich fortified Muscat, gingerbread and nutty flavors all along, so gourmet!*

**Summer Pavlova** 19  
lychee, rose water chantilly, raspberry

*2018 Elio Perrone 'Sourgal' Moscato d'Asti, Piedmont, It 15  
Light and elegant wine driven by lychee and pineapple notes supported with light bubbles*

**Peach Trifle** 19  
mascarpone & vanilla cream, almond crumb, passionfruit

*2018 Orange Mountain 'Mountain Ice' (Sweet Viognier) Orange, NSW 15  
Ripe apricots, peach, layered with dry honey & wildflowers...*

**Housemade Ice-cream & Sorbet Selection** 15

**Petit Fours** 18  
housemade small sweet bites

**Affogato** 16  
Italian espresso, vanilla ice-cream, housemade biscotti  
*Fancy a liquor? Just ask*

## CHEESE

**Milawa Camembert** Gippsland, Victoria, goats milk 18 / 60g

*2017 Howard Park 'Flint Rock' Syrah, Great Southern, WA 16  
Lighter and spicy style shiraz from a cooler region*

**Binnorie Triple Cream Brie** Lovedale, Hunter Valley, cows milk 18 / 60g

*2011 Tunkalilla Riesling, Oregon, USA 19  
German off dry style Riesling with an American accent*

**Ford Farm Cave, Aged Cheddar** Dorset, England, cows milk 18 / 60g

*NV Ramos Pinto Reserva 'Adriano' 8yo Tawny Port Douro, Por 14*

**Vivaldi Gorgonzola Piccante** Lombardy, Italy, cows milk 18 / 60g

*2015 Patrizi Barbaresco, Piedmont, It 28  
Archetype nebbiolo from Northern Italy, elegance and power drive delicate scents of cherry and rose*

Served with fig jam, candied walnuts, apple, fruit bread, lavosh

**Cheese Tasting Plate** 38



Dessert Menu