



Dessert Menu



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SWEET

White chocolate mousse Honey , cream, pineapple, lemon	19
<i>2018 Bernardins, Muscat de Beaumes de Venise, Provence, France 19 Rich fortified Muscat, gingerbread and nutty flavors all along, so gourmet!</i>	
Sunrise lime cake Peach, fig leaf, orange	19
<i>2017 Baumard 'Carte d'Or' Côteaux du Layon, Loire Valley, France 16 Botrytis Chenin blanc with bruised apple and pear and delicate elderflower notes</i>	
Coconut panna cotta Mango, spiced crumble, kaffir lime	19
<i>NV Dezzani 'Morelli' Moscato d'Asti, Piedmont, Italy 15 Light and elegant wine driven by lychee and pineapple notes supported by light bubbles</i>	
Compressed watermelon cucumber & lime granita, strawberries, pistachio	19
<i>2017 Carmes de Rieussec Semillon/Sauvignon Blanc Sauternes, France 21 Iconic Sauternes with dried apples, peaches and honeyed texture.</i>	
Amadei 70% Dark Chocolate Fondant (to share, allow 15mn) Sour cherry, cocoa crumble, cherry ripple ice-cream	38
<i>NZ Ramos Pinto Reserva Adriano 8yo Tawny Port, Douro Portugal 14 Dense with notes of cherry, blackberry, balsamic and pepper... Classic.</i>	
Housemade Ice-cream & Sorbet Selection	15
Petit Fours housemade small sweet bites	18
Affogato Italian espresso, vanilla ice-cream, housemade biscotti <i>Fancy a liquor? Just ask</i>	16

CHEESE

Comté 30 months aged Jura, France, Cow's milk	15/30g
<i>2012 Ganevat (Savagnin) Arbois Vin jaune, Jura, France (60ml) 35 A spiced-driven and oxydative white wine showing hints of walnut, nutmeg, marmelade and curry leaves.</i>	
Langres, washed rind Champagne, France, Cows milk	15/30g
<i>NV Veuve Clicquot, Reims, Champagne, Fr (120ml) 29 Classic amongst classics! Fresh fruits intensity all over yet persistent, rich and elegant.</i>	
Brillat Savarin, triple cream Burgundy, France, Cows milk	15/30g
<i>2019 Rougeot Dupin 'Bourgogne Blanc', Burgundy, Fr (150ml) 26 Pretty and charming chardonnay with minerality, citrus and subtle honey nose</i>	
Sainte-Maure de Touraine Loire Valley, France, Goat milk	15/30g
<i>2019 Emile Balland 'Croq'Caillottes' Sancerre, Loire Valley, Fr (150ml) 33 Perfectly balanced between citrus and minerality, this precise Sauvignon Blanc offers an ideal pairing for this strong, hard, goat cheese</i>	
Ossau Iraty Basque Country, France, Sheep's milk	15/30g
<i>2019 Danjou Bannessy 'Supernova' skin contact Muscat, Roussillon, Fr (150ml) 25 Beautiful and subtle orange wine with notes of bergamot tea, lychee, rose and lime</i>	
Berry's creek buffalo milk blue Gippsland, Vic , Buffalo milk	15/30g
<i>2001 Mas Blanc 'Rimage la Coume' Banyuls, Languedoc Roussillon, Fr (60ml) 15 Fortified, structured and chocolaty with black fruits notes.</i>	

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

- Selection of 3 cheeses - 39
- Selection of 4 cheeses - 52
- Selection of 5 cheeses - 65
- Selection of 6 cheeses - 75
- Wine matching per cheese - 8 (30ml)