



Dessert Menu



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SWEET

Flourless hazelnut cake	19
Gianduja, malt, mango sorbet	
<i>2015 Samos 'Phyllas' VDN (Muscat), Samos, Greece (60ml) 15</i>	
<i>Rich and candied, incredible balance and finesse with notes of dried mango, apricot and nuts finishing with a satisfying refreshing acidity.</i>	
Salted caramel lamington	19
Passionfruit, wattleseed, raspberry	
<i>2019 Baumard 'Carte d'Or' Côteaux du Layon, Loire Valley, France 16</i>	
<i>Botrytis Chenin blanc with bruised apple and pear and delicate elderflower notes</i>	
Coconut panna cotta	19
Pineapple, caramelized macadamia, mint	
<i>NV Dezzani 'Morelli' Moscato d'Asti, Piedmont, Italy 15</i>	
<i>Light and elegant wine driven by lychee and pineapple notes supported by light bubbles</i>	
Compressed watermelon	19
Cucumber & lime granita, strawberries, pistachio	
<i>2017 Carmes de Rieussec Semillon/Sauvignon Blanc Sauternes, France 21</i>	
<i>Iconic Sauternes with dried apples, peaches and honeyed texture.</i>	
Amadei 70% Dark Chocolate Fondant (to share, allow 15mn)	38
Salted caramel, popcorn ice-cream, lemon	
<i>NV Ramos Pinto Reserva Adriano 8yo Tawny Port, Douro Portugal 14</i>	
<i>Dense with notes of cherry, blackberry, balsamic and pepper... Classic.</i>	
Housemade Ice-cream & Sorbet Selection	15
Petit Fours	18
housemade small sweet bites	
Affogato	16
Italian espresso, vanilla ice-cream, housemade biscotti	
<i>Fancy a liquor? Just ask</i>	

CHEESE

Comté 30 months aged	Jura, France, Cow's milk	15/30g
<i>2012 Ganevat (Savagnin) Arbois Vin jaune, Jura, France (60ml) 35</i>		
<i>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</i>		
<i>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</i>		
<i>Pretty and charming chardonnay with minerality, citrus and subtle honey nose</i>		
Sainte-Maure de Touraine	Loire Valley, France, Goat milk	15/30g
<i>2020 Michel Redde 'La Moynerie' Pouilly Fumé, Loire Valley, Fr (150ml) 42</i>		
<i>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>2020 Andrea Occhipinti 'Sottobanco' (Procanico), Lazio, Italy (150ml) 24</i>		
<i>Beautiful and subtle orange wine with notes of bergamot tea, lychee, rose and lime</i>		
Berry's creek buffalo blue	Gippsland, Vic, Cow milk	15/30g
<i>NV Angileri Zibbibo, Sicily, Italy 15</i>		
<i>Rich fortified Muscat, gingerbread and nutty flavors all along, so gourmet!</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)