

Petite Fours

All four the same, or one of each \$16

Dark chocolate filled with kiwifruit + yuzu gel (GF)(VE)

Peanut + pumpkin pie (GF)(VE)(K)

Chocolate, hazelnut + raspberry bomb (GF)(VE)

Vanilla Fudge (GF)

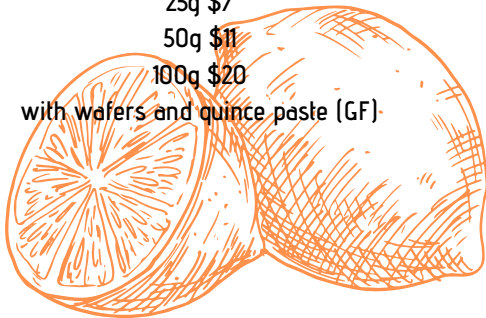
Cheese Plate

25g \$7

50g \$11

100g \$20

with wafers and quince paste (GF)



Barberra

Individual or To Share?

Baked Brie

pistachio, cranberry, honey, coconut + toasts (V) \$20

Chocolate Sphere

filled with strawberry ice cream, berry compote + popping candy, on biscuit crumbs with hot salted caramel sauce \$18

Raspberry + Passionfruit Bombe Alaska

raspberry coulis + lavender sherbert (GF)(V) \$18

Chocolate Pudding Pot

chocolate mousse, crumb + mint (GF)(V) \$18

Coconut + Lime Pannacotta

roast pineapple, kaffir, local flowers + white chocolate (GF)(VE*) (K*) \$18

Dessert Cocktails

Espresso Martini \$18

espresso, vodka + coffee liqueur

Vanilla + Raspberry Sour \$17

vanilla vodka, raspberry, lemon + aqua faba

Creaming Cider \$17

salted caramel, vodka, condensed milk, orgeat, lime + cider

Jaffa Negroni \$20

chocolate gin, Campari + sweet vermouth

Champagne Colada \$22

rum, lemongrass, pineapple, coconut + Champagne

Dessert Wine

2008 Pyramid Valley Rose Vineyard,
Late Harvest Riesling \$95

2014 Pegasus Valley, Finale 325ml \$85

Port

Penfolds Grandfather Tawny 10 Year Old \$10

Sandeman LBV Porto 2011 \$13

Sandeman Old Tawny Port 10 Year Old \$15

Sandeman Old Tawny Port 20 Year Old \$17

Sandeman Fine Ruby Port \$11



Hot

Black coffee \$4.5

White Coffee \$5

Chocolate + Chai \$5.5

Tea pot \$6

Large + 50c

Alternative milk \$1

Extra shot \$1

Please let us know if you have any allergies or dietary requirements

GF- Gluten Free V- Vegetarian VE- Vegan DF- Dairy Free

K- Keto *Can be made on request