

M A R M O R

DESSERT

CARAMELISED MILLE FEUILLE white chocolate Chantilly cream, passionfruit crème, fresh berries	18
CALLEBAUT 54% CHOCOLATE TART vanilla Chantilly cream	18
TIRAMISU amaretto cream, cafe praline	20
SELECTION LOCAL CHEESES served with lavosh & honeycomb	28

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.