

DESSERT

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| CARAMELISED MILLE FEUILLE white chocolate chantilly cream, passionfruit crème, fresh berries | 18 |
| CALLEBAUT 54% CHOCOLATE TART vanilla chantilly cream | 18 |
| ETON MESS ^{GF} strawberry, vanilla cream, hazelnut meringue | 18 |
| TIRAMISU amaretto cream, cafe praline | 20 |
| SELECTION LOCAL CHEESES served with lavosh & honeycomb | 28 |

DRINKS

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| APEROL SGROPPINO house made aperol sorbet served with alpino prosecco and mint | 16 |
| TIRAMISU MARTINI coffee infused pampero white rum, frangelico, ketel one vodka, black geisha coffee liqueur | 22 |
| 2021 HEGGIES VINEYARD, BOTRYTIS RIESLING (375ML) eden valley, SA | 12 / 75 |

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.