

DESSERT

CARAMELISED MILLE FEUILLE	18
white chocolate Chantilly, passionfruit cream, fresh berries	
ETON MESS ^{GF}	18
strawberry, vanilla cream, hazelnut meringue	
CALLEBAUT 70% DARK CHOCOLATE GÂTEAU ^{GF}	20
salted caramel ganache, mascarpone, chocolate sponge, coconut gelato	
TIRAMISU	20
amaretto, café praline	

DRINKS

APEROL SGROPPINO	16
house made Aperol sorbet served with Alpino Prosecco and mint	
TIRAMISU MARTINI	22
coffee infused white rum, Frangelico, Ketel One Vodka, Black Geisha coffee liqueur	
2021 HEGGIES VINEYARD, BOTRYTIS RIESLING (375ML)	12 / 75
Eden Valley, SA	

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.