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DESSERT

VACHERIN GF 20
burnt meringue crémeux, strawberry,
rhubarb

VANILLA BEAN CRÈME BRÛLÉE GF AVAILABLE 21
pistachio biscotti

TIRAMISU 21
amaretto, hazelnut coffee crunch

CALLEBAUT 70% DARK CHOCOLATE MOUSSE GF 21
orange confit, almond nougatine

DRINKS

TIRAMISU MARTINI
coffee infused white rum, Frangelico,
Ketel One Vodka, Black Geisha coffee liqueur

SORBETTO DI MANGO
Bundaberg Small Batch Silver, Luxardo Maraschino Liqueur,
Midori Melon Liqueur, Macchu Pisco Unaged Brandy, Marcarini
Moscato, falernum, lime, mango

2021 HEGGIES VINEYARD,
BOTRYTIS RIESLING (375ML)
Eden Valley, SA

A AUSTRALIAN | I IMPORTED | M MIXED ORIGIN

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG 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. Bookings of 11 or more guests are required to dine on one of our set menus.

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