

## FOR DESSERT

Lemon Tart / 14  
Vanilla Cream

Dark Choc & Raspberry Sorbet / 14  
Coconut | Rosewater

Tiramisu / 16  
Coffee | Cocoa

Brioche Con Gelato / 10  
Pistachio

## CHEESE / 16

40g Portion of Cheese | Seasonal Jam | Lavosh

OEN Bruny Island  
Cow Milk | Soft | Leaf Bound / TAS

Bruny Island  
1792 Washed Rind | Cow Milk | Soft | Bruny Island / TAS

Truffle Pecorino  
Sheep Milk | Animal Rennet | Hard / ITA

Gorgonzola DOP  
Cow Milk | Blue Cheese | Soft / ITA

Cheese Plate / 42  
Your choice of Three | Seasonal Jam | Lavosh

## LIQUID DESSERT

2022 Frogmore Creek 'Iced' Riesling Coal River Valley, TAS 18

2022 Vietti Moscato d'Asti Moscato d'Asti, ITA 15

2018 Le Tertre du Lys Sauternes Sauternes, FRA 17

*All credit cards incur a 1.5% credit card surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note, a surcharge of 15% will apply on public holidays & Service Fee on groups of 10+.*