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## DESSERTS

### Warm Apple tarte tatin

Golden puff pastry, layered caramelised apple, topped with vanilla ice-cream, glazed apple chip /15

### Pear and chocolate dome

Glazed chocolate dome, pear jam centre, crunchy praline base, fresh pear garnish /15 *gf n*

### Chocolate sunset

Chocolate tart, milk chocolate mousse, salted caramel, roasted almond crumb, house-made chocolate discs /17 *n*

### Gelato and sorbet selection

Please ask your waiter for our current flavours /5

### Golden Moon (Designed for 2 people)

A hand-painted moon of house-made white chocolate, frozen with liquid nitrogen at your table. Encased within is mascarpone cream, raspberry jelly, chocolate crumb, with coffee sauce /24 *n*

| *n*/ contains nuts |

| *gf*/ gluten free |

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## DESSERT / FORTIFIED WINES

Pegasus Bay 'Encore' Noble Riesling 12/60  
Waipara, NZ

De Iulis Late Harvest Semillon 13/60  
Hunter Valley, SA

Portal fine tawny (Port) /14  
Portugal

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## CHEESE SELECTION

Served with quince paste, lavosh, chutney /34

### Manchego

From La Mancha region of Spain. Made from sheep's milk, not too strong, with a aftertaste of that is uniquely characteristic of sheep's milk.

### Mon Pere brie

From Lorraine, France. Made from cow's milk, smooth and creamy with subtle mushroom flavours.

### Berry's Creek tarwin blue

From Gippsland, Victoria. Made from pasteurised buffalo milk, not too strong, soft creamy feel with a savoury flavour profile.

### Maffra Cheddar

From Gippsland, Victoria. Made from pasteurised cow's milk, sweet and rich up front with complex after tones and a grassy aroma.

(Individual Cheese selection /14 each)

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## HOT BEVERAGES

Latte, Flat White, Espresso, Long Black,  
Piccolo Latte, Hot Chocolate, Mocha, Cappuccino,  
Chai Latte/4

Selection of Tea/4