

DESSERT

Catherine's Pavlova with Passionfruit \$19

2021 Cullen 'Late Harvest' Chenin Blanc, Margaret River, WA \$22

Yuzu Curd and Cuvée White Chocolate Tart with Pistachio Ice Cream \$19

2010 Geltz-Zilliken 'Rausch' Riesling Auslese, Saar, Germany \$21

Truffle and Honey Parfait, Coffee and Cocoa \$19

2012 Fritz Haag 'Brauneberger Juffer Sonnenuhr' Riesling Spätlese, Mosel, Germany \$20

Opera Cake with 80% Cuvée Chocolate, Cocoa Nibs and Coffee Ice Cream \$18

NV Sittella 'NV Solera' Pedro Ximénez, Swan Valley, WA \$23

Brioche Doughnuts and Housemade Dulce de Leche \$17

2018 Plageoles Muscadelle, Gaillac, South-West France \$14

Strawberry Sorbet with Champagne Granita & Strawberries \$15

2021 Gelguin 'The Sticky' Botrytised Semillon, Hunter Valley, NSW \$13

PETIT FOUR

Tartlet of the Day \$5.50

Passionfruit Marshmallow \$9

Salted Wagyu Butter Caramels \$11

CHEESE

Will Studd Brilliant Savarin, Double Crème Cheese, Rhône Valley, France
Stuffed with Truffle, served with Honeycomb (\$20 single serve)

Pyeongana Clothbound Cheddar, Cow's Milk, Tasmania, Australia
Served with Fig Jam

Papillon Roquefort, Sheep's Milk, Roquefort, France
Served with Local Honeycomb

Single Serve \$18 Selection of Three \$37