

DESSERT

Catherine's Pavlova with Passionfruit \$19

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

Cuvee Milk Chocolate and Candied Walnut Tart with

Roasted Cocoa Sorbet \$19

NV Toro Albalá 'Marques de Poley' Cream, Montilla-Morilles, Spain \$13

Truffle and Honey Parfait, Coffee and Cocoa \$19

2014 Fritz Haag 'Brauneberger Juffer Sonnenuhr' Riesling Auslese,
Mosel, Germany \$20

Opera Cake with 80% Cuvee 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

Rhubarb Sorbet with Coconut Gel and Caramelised Oats \$16

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

PETIT FOUR

Cuvee Milk Chocolate Truffle \$6 (2 pcs)

Passionfruit Marshmallow \$9

Salted Wagyu Butter Caramels \$11

CHEESE

Halls Suzette Double Cream Brie, Cow's Milk, Harvey WA

Served with Quince Paste

Pyengana 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 \$35