

## DESSERT

Coconut Lychee Sorbet with Strawberry Gel & White Chocolate Macadamia Crumb \$18  
2012 Willi Schäfer 'G. Domprobst' Riesling Auslese, Mosel, Germany \$29/\$290 (750ml)

Catherine's Pavlova with Passionfruit \$22  
2023 Cullen 'Late Harvest' Chenin Blanc, Margaret River, WA \$22/\$110 (375ml)

White Chocolate Mousse, Yuzu Curd and Blackberry with Sesame Merignue \$20  
2020 Telmo Rodriguez 'MR' Moscatel \$19/\$135 (500ml)

Cuvee Milk Chocolate Sundae with Honeycomb, Salted Caramel  
and Roasted Hazelnuts \$19  
2017 Quinta do Passadoura Vintage Port, Douro Valley, Portugal \$23/\$280 (750ml)

Crème Caramel \$19  
NV Chavost Ratafia Champenois, Champagne, France \$19/\$225 (700ml)

## PETIT FOUR

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Wattleseed, White Chocolate, Caramel and Hazelnut Tarte \$7

42% Caramelised Milk Chocolate Truffle \$8 (2 pcs)

Passionfruit Marshmallow \$11

Wagyu Salted Caramels \$12

## CHEESE

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Will Studd Brillat Savarin  
Double Cream, Rhône Valley, France  
Served with Quince Paste

Pyengana Clothbound Cheddar, Cow's Milk,  
Tasmania, Australia  
Served with Quince Paste

Rogue River Blue, Cow's Milk,  
Oregon, USA  
Served with Local Honeycomb

Single Serve \$21

Selection of Two \$30

Selection of Three \$40

Cheese and Wine \$49

Oregon Rogue River Blue  
served with Honeycomb

2011 Château Doisy Daene  
Botrytised Semillon Blend,  
2eme Cru Classé, Barsac,  
Sauternes, Bordeaux, France