

DESSERT

Strawberry Sorbet, Mandarin Granita, Olive Oil and Geraldton Wax Gel \$15
2012 Willi Schäfer 'G. Domprobst' Riesling Auslese, Mosel, Germany \$29/\$290 (750ml)

Milk and Honey with Caramel Ice Cream, Bee Pollen and Honeycomb Tuile \$15
NV Chavost 'Ratafia' Vin de Champagne Liqueur, France \$19/\$225 (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 Meringue \$20
2021 Telmo Rodriguez 'MR' Moscatel, Mélega, Spain \$19/\$135 (500ml)

Peaches and Cream Sundae with Malt Caramel and Crystallised Pistachios \$19
2021 Monte Tondo Garganega Recioto di Soave, Veneto, Italy \$17/\$120 (500ml)

PETIT FOUR

Lemon Tart with Mascarpone and Raspberry \$7

Passionfruit Marshmallow \$11

Strawberry and Pistachio Macarons \$10 (2 pcs)

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

CHEESE

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

Papillon Roquefort, Sheep's Milk, Roquefort, France 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

*2019 Château Suduiraut
'Lions de Suduiraut'
Botrytised Semillon Blend,
Preignac, Sauternes,
Bordeaux, France*