

COFFEE & TEA SELECTION

Lavazza – Kafa Forest Coffee 100% Arabica

8

Espresso, Long Black, Macchiato

Flat White, Cappuccino, Latte, Hot Chocolate

Organic Tea Selection – Apothēca By Anthia

8

English ~ English Breakfast Tea

(Classic breakfast tea with premium grade)

Earl ~ Earl Grey Tea

(Orange pekoe black tea leaf imbued with the essential oil of Bergamot)

Shine ~ Lemon & Ginger Tisane

(Ginger root, Licorice root, Lemon myrtle leaf, Lemon verbena leaf & Lemongrass leaf)

Zephyr ~ Mint Tisane

(Peppermint leaf, Licorice root & Blue cornflower)

Harmonia ~ Naturopathic Tummy Tisane

(Aniseed, Fennel seed, Clove bud, Star anise, Cinnamon & Ginger root)

Verdant ~ Australian Green Tea

(An Australian grown green tea called Shincha)

Dessert and Dessert Wine List

Our dessert and dessert wine menu showcases seasonal fruits, artisanal chocolate and selected ingredients, each creation crafted to celebrate the ingredient's natural sweetness and elegance.

DESSERT

Matching wines curated by the Sommeliers

London Pippin Apple Sorbet, Pepperberry and Pomegranate Granita 2023 Yalumba 'FWS Botrytis Viognier' Wrattontully, SA / 75ml	24 18
Rockpool Passionfruit Pavlova 2017 Oremus, Tokaji Aszú, '3 Puttonyos', Tokaji, Hungary / 75ml	26 35
Smoked Vanilla Ice Cream with "Rockpool" Ice Magic NV Chambers 'Rosewood Vineyards' Rutherglen Muscat, Vic / 60ml	20 17
Warm Chocolate and Pear Pudding , Milo Butterscotch Sauce 2006 Coates 'The VP Shiraz' McLaren Vale, SA/ 60ml	28 22
Crème Caramel 2022 Donnafugata 'Ben Rye' Passito di Pantelleria, Sicily, IT / 75ml	25 48
Quince Tarte Tatin, Malted Buckwheat Puff, Buttermilk Ice Cream 2009 Château Guiraud, Sauternes, Bordeaux, Fr / 75ml	29 39

CHEESE

Served with fresh bread, seeded crackers and house made seasonal fruit preserve

Single Selection 25 **Each Additional Selection** 12

Saint, Cow's Milk, Bruny Island, Tas <i>soft white bloom cheese, lactic and grassy with a mellow earthy undertone</i>
Driftwood, Cow's Milk, Long Paddock, Vic <i>soft cheese nutty, buttery and woody flavour</i>
Mount Shadwell Alpine Cheese, Symons Organic Dairy, Vic <i>semi-hard cheese with nutty, rich and earthy notes</i>
Raw C2, Cow's Milk, Bruny Island, Tas <i>hard raw milk cheese, sharp and nutty flavour profile</i>
Blue Stone, Cow's Milk, Long Paddock, Vic <i>complex buttery flavour with fruity notes</i>

PETIT FOURS

Devils Food Cupcake with Salted Caramel	11
Dark Chocolate Bark with Macadamia and Sesame	14
Calamansi Marshmallows	13
Wagyu Fat Alfajores	14
Chestnut and Wattleseed Bonbons	14

SWEET & FORTIFIED WINES – BY THE GLASS

Dessert	75ml
2023 Yalumba 'FWS Botrytis Viognier' Wrattontully, SA	18
2018 Alois Kracher 'Welschriesling BA Cuvée' Burgenland, At	24
2016 Pillitteri Estates 'Ice Wine' Niagara on the Lakes, Can	48
2017 Oremus, Tokaji Aszú, '3 Puttonyos', Tokaji, Hungary	35
2022 Donnafugata 'Ben Rye' Passito di Pantelleria, Sicily, It	48
2009 Château Guiraud, Sauternes, Fr	39
2010 Château d'Yquem, Sauternes, Fr	220
Fortified	60ml
NV Chambers 'Rosewood Vineyards' Rutherglen Muscat, Vic	17
2006 Coates 'The VP Shiraz' McLaren Vale, SA	22
NV Penfolds 'Grandfather 20th Rare Tawny' Barossa Valley, SA	25
2000 Warre's 'Vintage Port' Douro, Pt	49
2019 Quinta do Noval 'Late Bottled Vintage Port' Douro, Pt	19
1988 Toro Albalá 'Don P.X' Pedro Ximenez, Montilla Moriles, Sp	36
NV Henriques & Henriques '10 Years Old Malvasia' Madeira, Pt	31
NV Bénédict & Stéphane Tissot 'Macvin du Jura Blanc' Jura, Fr	29