



Dessert

Tiramisu, amaretto, marsala, mascarpone, espresso (V) 17

Classic crème caramel, wattle seed, almond, raspberry (V, GF) 17

Dark chocolate ganache tart, goat cheese caramel, vanilla crème chantilly (V) 16

2020 Yalumba FSW Botrytis Viognier - Wrattenbully, SA 15 glass / 75 bottle

NV Lustau San Emilio Pedro Ximenez - Andalucia, Sp 15 glass / 78 bottle

Barista made coffee with your choice of full cream, skim, soy, almond or coconut milk 6

Dilmah Gourmet Leaf Tea 6

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All credit cards incur a 1.4% surcharge. Please note a 10% service charge fee applies to all tables of 10 or more people. A 10% fee will also apply on Sunday's and public holidays.

