



Dessert

Basque Chessecake (V, GF) 23
Burnt Crustless Baked Cheesecake

Crème Brûlée (V, GF) 19
Classic French Vanilla Crème Brûlée, Candied Macadamia

Chocolate Entremet (V) 19
Macadamia and Hazelnut Sable Breton, Vanilla Crème Fraiche

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 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability change.

