

THE *Song* KITCHEN

SWEET ENDINGS & PAIRINGS

WATTLESEED INFUSED COFFEE BRULÉ w candied walnuts (GF) 14

TRY WITH

HENRIQUES & HENRIQUES 10YO BOAL MADEIRA, PORTUGAL
Brilliantly aromatic, this Boal Madeira has 90 g/l of sugar but carries it so well. Plenty of savoury flavours balance out the caramel sweetness.

500ML BTL 98

60ML 13

BUSH TOMATO AND DARK CHOCOLATE PUDDING butterscotch sauce, vanilla ice cream 14

TRY WITH

DELORD BAS ARMAGNAC VSOP-GASCONY, FRANCE
Deep-seated characters of roasted nuts and wood smoke. Cinnamon spice and toffee on the palate with notes of raisin and vanilla

30ML 14

BASQUE BURNT CHEESECAKE mixed berries compote 14

TRY WITH

MOUNT HORROCKS CORDON CUT RIESLING 2022 – CLARE VALLEY SA
Intense, essence of riesling – orange and lime zest, apricot and musk. Beautifully textured, with a fine acid backbone to balance the rich sweetness, which is not at all cloying.

375ML BTL 69

90ML 13

COCONUT PANNA COTTA poached spiced pear, mango sago (GF/DF/Vegan) 14

TRY WITH

DANDELION* PEDRO XIMENEZ NV- BAROSSA VALLEY SA
Freshly toasted Pecan nuts, figs, fresh cream toffee and creme brulee with English breakfast tea, mandarin citrus peel and hints of maple syrup. Sweet and rich.

375ML BTL 67

60ML 12

SONG CHEESE PLATTER brie, cheddar, blue cheese, crackers, lavosh, fruits and nuts 25

TRY WITH

FREEMAN DOLCINO 2017- HILLTOPS NSW
Dolcino a 'little sticky' displays characteristic spicy ginger notes and delicate citrus peel, complexed by a hint of marmalade

500ML BTL 59

90ML 12

5% surcharge more than 7 customers | 10% surcharge on Sunday and Public Holiday

Please let us know of any allergies, intolerances or dietary issues. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free