



Desserts

RUSSIAN HONEY CAKE 19

Burnt honey and spiced mascarpone layered cake with rum raisins, candy pecan and dark caramel sauce
(CN / V)

CRÈME BRULEE OF THE WEEK 16

AFFOGATO 18

Vanilla bean ice cream, Mikro espresso and your choice of;
Frangelico, Baileys, Amaretto or local coffee liqueur

CHEESE PLATE 26 / 33 / 39

Your choice of up to three cheeses

-Six Farms Brie

-Charles Arnaud Comte 18 months

-Papillon Roquefort blue

With fig jam, seasonal fruits, crackers and pickled cornichons
+ gluten free available on request

Wine

FROGMORE CREEK ICED REISLING 60ML 9

VALDESPINO PEDRO XIMENEZ 60ML 10

PENFOLDS CLUB TAWNY PORT 60ML 10

PENFOLDS GRANDFATHER RARE TAWNY PORT 60ML 16

SEE YOU @



V - vegetarian / VG - vegan / GF - gluten free / ND - no dairy / CN - contains nuts

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise our team of any dietary requirements. We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.



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