

Dessert

Dessert tasting plate for one with Chef daily specials
\$15

Craigieburn rose petal parfait, hibiscus jelly & poached blueberries
\$18

Steamed Golden Syrup sponge, stewed date & almond, crème anglaise
\$18

Rum baba with caramelised pineapple compote, & pink peppercorn sauce
\$18

Belgian chocolate mousse cake with Persian fig compote, raspberries and
vanilla cream
\$20

Local and International selection of farm cheeses & accompaniments
\$25

Affogato- 1 Scoop of chefs made ice cream served in a martini glass
With a shot of coffee

\$8 without Liquor

\$16 - With Liquor

Plain Ice Cream (3 Scoops)

\$8

**If you have any food allergies or restrictions,
Please ask one of our team members for information**

All credit card payments will incur a surcharge