

DESSERT

LEMON DROP 18

lemon crumble, curd, meringue, sorbet, Limoncello coulis (gfo) (nfo)

CHOCOLATE CREMEUX 18

confit orange, chocolate sauce, chocolate twill (gfo)

PINEAPPLE & LIME PORTUGUESE TART 18

mixed berries, mango, passion fruit coulis (nf)

CAPPUCCINO 18

salted caramel, coffee foam, coffee gelato (nf) (gfo)

TEXTURES OF COCONUT 18

coconut shortbread, coconut sorbet, flexible ganache, rum and vanilla gel (nfo) (vegan)

PETIT FOURS 16

CHEESE MENU

Served with strawberry and rhubarb jam and housemade lavosh crackers

SELECTION OF 1 \$16, SELECTION OF 2 \$30, SELECTION OF 3 \$44, ALL 4 \$58

SECTION 28 MONTE ROSSO (South Australia) 50g

Australian interpretation of traditional taleggio, delicate fruity flavour and lactic finish

COLTON BASSET STILTON (UK) 50g

Intensely rich and creamy, with the delicate blue veining

BRIE E. GRAINDORGE (France) 50g

Rich and buttery brie made with cows milk

CHEESE CULTURE 4 YEAR OLD CLOTH CHEDDAR (South Australia) 50g

Traditional style cheddar, with caramel notes, and high levels of calcium build up

COFFEE / TEA

COFFEE 5

ICED COFFEE 8

AFFOGATO 8.5

LIQUEUR AFFOGATO 15

LIQUEUR COFFEE 14

TEA 6

English Breakfast, Earl Grey, Japanese, Peppermint, Chamomile

Soy, Almond, Lactose Free, Oat Milk 0.5

DESSERT COCKTAILS

ESPRESSO MARTINI 20

Vodka, Kahlua, butterscotch, espresso

SALTED CARAMEL 20

Vodka, Kahlua, salted caramel, butterscotch, cream, salt

PAVLOVER 20

Old Youngs pavlova vodka, Saint Germain, apple juice, ginger syrup, egg white