

DESSERT Menu may change due to seasonal produce or chef's imagination

Soft centred chocolate tart with ginger ice cream and poached pear	17
Brown butter sponge cake with passionfruit sorbet and rhubarb	16
Popcorn and white chocolate parfait with fresh and caramelised pineapple and salted caramel	15
Cheese Plate – choice of the following	
One cheese	10
Two cheeses	18
Three cheeses	27
Over the Moon triple cream brie with an apricot paste	
Bleu d'Auvergne with walnut, date and fig	
Meyer vintage gouda with apple jelly	

SWEET AS WEDNESDAYS!

Desserts \$12

Every Wednesday from 5.30

Dessert wine, sherry & port

Charles Wiffen LHR, 2009, Marlborough	9/49
Moscato di Pantelleria, 2012, Sicily	11/50
Espresso Martini	14
Taylors Fine Ruby Port	12
Valriz Tawny Port	12
Valriz 10Year Tawny	14
Hennessy VSOP Cognac	12
Bossard Fine Calvados	12
Triana Pedro Ximenez	9

Not just an ordinary coffee

Irish Coffee	12
Espresso Martini	14
Liqueurs	
Amaretto	9
Baileys	8
Drambuie	8
Frangelico	8
Montenegro	9
Il Convento Limoncello	12

Olive.