

Sample Autumn '24 menu Tues-Sat dessert.

*Some menu items may change any day due to seasonal availability

To Finish

Pineapple fritter with cinnamon sugar, ginger salted caramel, vanilla bean ice cream and Persian floss (nf, v)	16
Lemon curd with blueberry compote, shortbread crumble & Chantilly cream (nf)	16
Chocolate & coconut mousse with poached peach, candied hazelnuts (vv, gf)	17
Cheese – choice of the following cheeses accompanied with a fig & date paste, Shelly Bay bakery fruit baguette and a grape jam (gf*)	
Gorgonzola	
Mahoe Gouda	
Little River Brie	
One	12
Two	21
Three	30

Please notify us of any allergies as some dishes may contain ingredients not listed.

We always try our best but be aware our food is produced in a kitchen where allergens are present. Every effort is made to ensure that food is processed and handled to minimise contamination from allergens.

Or finish with a drink...

Dessert wine and friends

Charles Wiffen Late Harvest Riesling, 2015, Marlborough	9/40	Baileys	12
Moscato di Pantelleria, 2019, Sicily	11/50	Drambuie	12
Taylor's Fine Ruby Port	12	Frangelico	12
Taylor's Tawny Port	12	Montenegro	12
Graham's 10 Year Tawny	14	Cointreau	12
Hennessy VSOP Cognac	12	Il Convento Limoncello	14
Pedro Ximenez Sherry	9	Dessert Cocktails	
Amaretto	13	Irish Coffee	14
		Vegan Sour (whiskey/amaretto)	16

We charge a 2% transaction fee on visa and master card credit cards. There is no fee for Eftpos accounts