



## DESSERT

Citrus tart with poached rhubarb, sorbet, sherbet, berry marshmallow	16
Baileys parfait with chocolate, scorched almonds, chocolate sauce, coffee crumbs (gf)	16
Chocolate fondant with Lindt dark chocolate mousse, blackberry sauce, cointreau, honey & fig semi freddo	16
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	16
Trio of housemade ice cream - vanilla bean semi freddo; baileys parfait; cointreau, honey & fig semi freddo	15
Affogato: espresso, house made vanilla bean semi freddo, almond biscotti	liqueur 17 no liqueur 10

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## CHEESE

White mould, muscatels, poached pear	12
Cheddar, quince paste, almonds	12
Blue, fresh pear, balsamic figs, toasted walnut halves	12
Select two	25
All three	35

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## HIGH TEA (Wed-Sat - bookings essential)

High Tea \$39pp / Sparkling High Tea (includes glass of any house bubbles) \$47pp

Gluten free add \$9pp

v - vegetarian

gf - gluten free