



## DESSERT

Citrus tart with rhubarb jelly, shiraz sorbet, sherbet, berry marshmallow	17
Latte pana cotta, coffee lovers twist on the classic served accompanied by spun sugar & sweet pistachio grissini	17
Chocolate fondant with lindt dark chocolate mousse, mixed berry coulis, cointreau, honey & fig semi freddo	17
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	17
Trio of house-made ice cream	16
Affogato with espresso, house made vanilla bean semi freddo, almond biscotti	liqueur 18 no liqueur 12

## 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

## 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