

dessert

Raspberry mousse , pistachio sponge, berries (gf)	\$14
Dark chocolate marquise , blood orange soil, Grand Marnier cocoa sauce (gf, nf)	\$14
Churros , caramel sauce (nf)	\$12
Cheese platter , selection of three cheeses, accompanied with house made jam, pickles and chutney (v)	\$25
Affogato	\$12

the sweet wines/fortified

150ml

Alasia Moscato d'asti DOCG , Piedmont, Italy, 2020	\$13
Kalleske 'JMK' Shiraz VP , Barossa Valley SA, 2017	\$15
Vasse Felix cane cut Semillon , Margaret River, WA 2017	\$10

the liqueurs

30ml

Baileys	\$10
Frangelico	\$10
Demonio De Los Andes Pisco	\$12
Dom Benedictine	\$10
Noilly Prat Dry	\$10
South Comfort	\$10

brandy

30ml

Black Bottle Brandy	\$10
Courvoisier VSOP	\$14

dietary key: gf – gluten free * | nf - nut free * | v – vegetarian | vn – vegan | df – dairy free
 * although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100%
 gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.
 Please inform your waiter if you have severe allergies