



DESSERTS

ROAST & FRESH PINEAPPLE	20
Palm sugar custard, meringue, lime (v,gf)	
COCONUT & CHOCOLATE	20
Warm, cool, crunchy & smooth (ve,gf)	
MINI ASSORTED CANNOLI	20
Glace orange, hazelnut, berry, tiramisu (v,n)	
SORBETS & GELATI	16
Selection of three scoops (v,gf)	
AFFOGATO	16
Gelato, espresso (v,gf) with liqueur +4	
ARTISANAL CHEESE SELECTION	45
Three cheeses, apple & pecan chutney, oat cakes, lavosh, quince paste (v)	

AFTER DINNER COCKTAIL

RIPPLE EFFECT	25
Planteray 3 Stars Rum, Mr Black, Macadamia, Coconut, Cold Brew	
NEGRONI	24
Archie Rose 'Straight Dry' Gin, Campari, Martini Rosso	

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.

A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.



DESSERT WINES

· BY THE GLASS ·

2023 Frogmore Creek 'Iced Riesling' - Riesling Coal River Valley, TAS	17
2023 Yalumba 'FSW' Botrytis Viognier Wrattonbully, SA	16

DIGESTIVE 30ML

Little Juniper Limoncello - Australia	11
Montenegro Amaro - Italy	12
Fernet Branca Amaro - Italy	14
Hennessy VS Cognac - France	14
Hennessy XO Cognac - France	30
Glenmorangie 10yo - Highlands, Scotland	15
Glenfiddich 12yo - Speyside, Scotland	16
Lagavulin 16yo - Islay, Scotland	26