

## DESSERT

Banana, Toffee and Macadamia Soufflé Pudding (Limited Quantity, Ask Your Waiter)	19
Memories of a Mirabelle Tart	18
Mascarpone, Blueberry and Almond Trifle	18
Crème Caramel with Malfroy's Gold Blue Mountains Honey	18
Golden Delicious Apple and Vanilla Custard Mille-Feuille	18
Cobram Estate Coratina Extra Virgin Olive Oil Panna Cotta with Olive Oil Ice Cream and Almond Praline	18
Coconut Jelly with Spiced Grilled Pineapple	18
Neil's Flourless Chocolate Cake with Whipped Cream	18
Sam and Neil's Wedding Cake	18
Ice Cream and Sorbet	
- One Scoop	7
- Two Scoops	12
Petit Fours	12
- Dark Chocolate Truffles	
- Amaretti Biscuits	
- Passionfruit Jellies	

## DESSERT WINE

2018 Sémillon Blend, Doisy-Daëne, Sauternes, Bordeaux, France	35
2016 Furmint, Szepsy, Szamorodni, Tokaj, Hungary	38
2003 Grenache Blend, Seppeltsfield Para, Tawny, Barossa Valley, S.A.	20

## CHEESE

12 Month Bay of Fires Cloth Bound Cheddar with Eccles Cake - St. Helens, Tasmania	18
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## SELECTION OF AUSTRALIAN CHEESES

One 14 / Two 22 / Three 30 / Four 38

Section 28 Monte Rosso, Bosc Pear  
- Cow's Milk, Washed Rind  
- Adelaide Hills, South Australia

Holy Goat La Luna, Pear Jam  
- Goat's Milk, White Mould  
- Sutton, Victoria

Section 28 Mont Priscilla, Prune Rolada  
- Raw Cow's Milk, Semi Hard  
- Adelaide Hills, South Australia

Berry's Creek Oak Blue, Organic Honeycomb  
- Cow's Milk, Blue Mould  
- Gippsland, Victoria

## DIGESTIVE / COCKTAIL

Cognac Frapin, VSOP, Grand Champagne Cognac, France	21
Armagnac Chateau de Laubade 1990 Bas-Armagnac, France	29
Australian Whisky Cape Byron The Original, Single Malt 47% Greater Byron, New South Wales	21
Cold Drip Old Fashioned Margaret Rum Blend, Cold Drip Coffee and Orange Rind	25
Brandy Alexander Australian Brandy, Crème de Cacaco and Cream	25