



Dessert \$18

Chocolate ganache (GF)

The ultimate indulgence. Think billionaires 'chocolate mousse, only better. Served with cherry compote, house made coconut macaroons and mint ice cream

Pear Frangipane Tarte

Gorgeously French. Delicious almond cream topped with dedicate poached pears and toasted almonds. Served with caramel macadamia ice cream

Homemade Pavlova (GF)

The perfect summer treat! Delicate handmade meringue and rich whipped cream generously topped with summer fruits

Basque Cheesecake (GF)

Our house classic! Rich but feather-light with the signature Basque toasted top. Served with vanilla cream and blueberry jam.

Vanilla Crème Brulé (GF)

Creamy Vanilla bean and deliciously torched toffee. Served with housemade almond biscotti!

Digestives

VSOP Cognac Croizet, France	18
Martel Fine Cognac, France	19
Vintage Bas Armagnac, France	25
Frangelico, Italy	12
Cointreau, France	12
Grand Marnier, France	16
Baileys Irish Cream, Ireland	12
Tia Maria, Jamaica	12
Patron XO Café, Mexico	14
Penfold's Grandfather Tawny 20-Year-old, Australia	22
Heggies Vineyard Estate Eden Valley Botrytis Riesling	15
Château La Chartreuse de Coutet 2016, Bordeaux France	20
Lark Whisky liqueur, Tasmania	22
Banana liqueur, Brazil	21
Vanilla liqueur, Madagascar	21
Apricot Brandy, France	21
Maraschino liqueur, France	21
Yuzu flavoured Sake, Japan	19
Plum flavoured Sake, Japan	19

Menu and prices subject to change without any notice