

# DESSERTS

## Sweet

Single Origin Chocolate Tart and Whipped Cream / 15

*2013 Pierre Gaillard 'Cirera' Banuyls, Roussilon, France / 15*

Tahitian Vanilla Crème Brûlée / 12

*2009 Domaine de Coyeux, Muscat Beaumes - de –  
Venise Southern Rhône Valle, France / 17*

Basque Burnt Cheesecake and Rhubarb / 12

*NV Campbells 'Classic' Muscat Rutherglen, Victoria / 16*

Affogato / 8 *with Liquor / 14*

## Cheese

Maffra Cloth-Aged Cheddar Cow's Milk

Pear Chutney and Pickled Onions VIC / 16

*2015 Rockford 'Rod and' Spur Shiraz Cabernet, Barossa  
Valley, SA / 28*

Milawa Blue Cow's Milk

Poached Figs and Honeycomb VIC / 16

*NV Warre's 'Otima' 20 yo Tawny Port - Douro, Portugal / 27*

## Cocktails

Milawa Blue Cow's Milk

Poached Figs and Honeycomb VIC / 16

*NV Warre's 'Otima' 20 yo Tawny Port  
- Douro, Portugal / 27*

Milawa Blue Cow's Milk

Poached Figs and Honeycomb VIC / 16

*NV Warre's 'Otima' 20 yo Tawny Port  
- Douro, Portugal / 27*

Milawa Blue Cow's Milk

Poached Figs and Honeycomb VIC / 16

*NV Warre's 'Otima' 20 yo Tawny Port  
- Douro, Portugal / 27*