

DESSERTS

Sweet

Roasted Stone Fruit, Lemon Curd, Ricotta Ice Cream and Pain

D'Epices / 16

2016 The Royal Tokaji Co. 'Late Harvest' / 15

Single Origin Chocolate Tart and Whipped Cream / 16

NV Pierre Gaillard 'Robert Pages', France / 15

Tahitian Vanilla Crème Brûlée / 14

2005 Château de Cérons Semillon Sauvignon, France / 16

Affogato / 8 *with Liquor* / 14

Cheese

Maffra Cloth-Aged Cheddar, Cow's Milk

Pear Chutney and Pickled Onions VIC / 16

2016 St Hugo "Signature" Shiraz

Barossa Valley, SA / 25

Holy Goat La Luna, Goat's Milk

Quinces and Dates / 22

2017 Greywacke Sauvignon Blanc, Marlborough, NZ / 18

Milawa Blue, Cow's Milk

Poached Figs and Honeycomb VIC / 16

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

Cocktails

\$19

Espresso Martini

*Ketel One Vodka
Marie Brizard Café
Shot of Espresso*

\$22

Negroni

*Tanqueray Gin
Campari
Sweet Vermouth*

\$20

Old Fashioned

*Bulleit Bourbon
Sugar
Bitters*