

desserts

crème brûlée

orange sorbet | vanilla | orange wafer 25
suggestion | cloudy bay late harvest riesling 15.5

mosaic trilogy

crème brûlée | strawberry waffle | white pepper 25
suggestion | tempus two botrytis semillon 12

strawberry waffle

dried strawberry | white chocolate | strawberry sauce 25
suggestion | sharefarmers botrytis semillon 14

taleggio

truffle tapenade | basil pesto | lavosh cracker 25
suggestion | knappstein fortified shiraz 13

warm chocolate pudding

white pepper ice cream | raspberries | honeycomb 25
suggestion | muscat de beaumes-de-venise 16
(please allow 15 minute cooking time)

daily selection of homemade ice-creams or sorbet

please inform your waiter if you have any special dietary requirements

dessert wines (glass 75 ml)

05 tempus two botrytis semillon 12
pokolbin (nsw)
98 sharefarmers botrytis semillon 14
nuriootpa (sa)
04 cloudy bay late harvest riesling 15.5
marlborough (nz)
07 muscat de beaumes-de-venise 16
rhone valley (france)

ports muscat & tokay (30ml)

penfolds reserve tawny 13
campbells rutherglen muscat 18
campbells rutherglen tokay 18
mr pickwicks particular 28
penfolds grandfather 41

sherry (30ml)

harveys bristol cream 12.5

liqueurs (30ml)

baileys irish cream 13
frangelico
romana sambuca
cointreau
galliano amaretto

affogato (15ml)

with liqueur 18
without liqueur 10

cognac (30ml, from our lobby bar & lounge)

remy martin vs 17
martell medallion vsop 17.5
hennessy vsop 19
remy martin vsop 19
martell cordon bleu 36
courvoisier xo 49
hennessy xo 49
remy martin extra 58
hennessy paradis 71
richard hennessy 190
richard hennessy (15ml) 95