

wood fire grilled pineapple, salted caramel, coconut sorbet (v) | 18

silken chocolate cake, black sesame, whipped cream, hazelnuts | 18

burnt pavlova, mascarpone, passionfruit | 18

wood roasted macadamia and salted caramel tart, caramel crème fraiche ice cream \* | 18

selection of cheeses quince paste, biscuits \* 15 | 25 | 35

le marquis brie, france | cashel blue, ireland | lincolnshire cheddar, uk

affogato, espresso, vanilla bean ice cream, liqueur | 20

baileys | frangelico | brookie's mac

house made truffles | 4ea

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nv mojo moscato ▪ unley, sa 15 | 64

2022 David Franz "Sticky" Botrytis Semillon ▪ barossa valley, sa 12 | 78

2021 robert stein harvest gold semillon ▪ mudgee, nsw 16 | 66

2021 frogmore creek iced riesling ▪ cambridge, tas 18 | 68

nv gundog rutherglen muscat ▪ pokolbin, nsw 12 | 75

nv ramos pinto reserve 8yr tawny port ▪ portugal 16 | n/a

nv David Franz Old Redemption ▪ Exceptionally Old Tawny 19 | 114

(v) Vegan. \* Contains gluten. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sundays and 15% on public holidays, a 10% service charge applies for groups of 8 or more guests.