

DESSERT

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Lemon Tart Soft Meringue, Crème Fraîche	14
Bread and Butter Pudding Crème Anglaise, Vanilla Bean Ice Cream	16
Dark Chocolate Mousse Blood Orange Sorbet, Pistachio Tuille Biscuit	16
Individual Fine Apple Tart Salted Caramel Sauce, Salted Caramel Ice Cream	16
Berry Charlotte Fresh Berries, Blackcurrant Ice Cream	16
Cheese Platter Baguette, Candied Walnuts, Fresh Fruit, Bitton Orange Jelly	12/17/22

BOISSONS

DIGESTIVES

Calvados, Dupont Reserve, <i>France</i>	12
Cognac Drouet VSOP Grande Champagne, <i>France</i>	14
Lemon by Jacoulet	12

DESSERT WINE

Available by the Glass or Bottle G / B

2015 Clos de Bagatelle - <i>Muscat de St Jean de Minervois, France</i>	12 / 75
Domaine Dy Mas Blanc, Baylus Cuvee Dr Parce	14 / 82

ORGANIC TEA

English Breakfast, Earl Grey, Chamomile Flower, Peppermint Leaf, Sencha Green, Chai High Spice, Rise & Shine (Lemon & Ginger)	4.7
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COFFEE BY GRINDERS

Short Black	4.2
Mocha	4.5
Hot Chocolate	4.8
Cappuccino, Latte, Piccolo, Long Black, Macchiatto, Flat White, Chai Latte, Ristretto	
<i>Regular</i>	4.4
<i>Large extra</i>	0.5
<i>Bowl extra</i>	1.5
<i>Extra shot</i>	0.5
<i>Soy or Almond Milk</i>	0.5

PLEASE NOTE

Please talk to our wait staff about any special dietary requirements. 10% surcharge applies on Public Holidays.