

# DESSERT



Soufflé cheesecake, grilled nectarine, apricot crème,  
brown butter & vanilla sable <sup>V,NF</sup> \$16

Chocolate marquise, raspberry jelly, honeycomb &  
crystallised mint <sup>GF,NF</sup> \$16

Slow roasted pineapple, toasted banana bread, coconut  
gelato & Kraken black spiced rum syrup <sup>VN,V,LF,NF</sup> (contains alcohol) \$16

Eton mess, yoghurt namelaka, compressed strawberries &  
kaffir lime meringue <sup>GF,NF</sup> \$16

Sundae of the day \$14

***Make it grown up** - add a shot of Kahlúa, Frangelico,  
Baileys or Tia Maria* \$6

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## cheeseboard

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**one cheese \$16 | two cheeses \$23 | three cheeses \$28**

Choose from our selection of fine local &  
international cheeses, served with lavosh, crisp breads,  
fresh seasonal fruit & quince paste.

***Please ask your server about todays cheeses.***

DIETARY KEY: GF - Gluten Free\* | NF - Nut Free\*

V - Vegetarian | VN - Vegan | LF - Lactose Free

\*Although this dish is prepared with gluten or nut-free products,  
we cannot guarantee 100% gluten or nut-free as the dish is prepared in  
kitchens that also use gluten products and nuts. Please inform your  
waiter if you have severe allergies.