

DESSERT MENU

With matching wines

Cinnamon myrtle crème caramel <i>v, gf</i>	\$20
<i>2022 Robert Stein 'Botrytis' Semillon - Wiradjuri, Mudgee, NSW</i>	\$18
Amphora chocolate crémeux <i>v, gf</i>	\$22
<i>NV Chambers 'Rosewood' Grand Muscat - Yorta Yorta, Rutherglen, VIC</i>	\$24
Davidson plum & rhubarb cheesecake <i>v, gf</i>	\$22
<i>2024 Mount Horrocks 'Cordon Cut' Riesling - Ngadjuri/Kaurna, Clare Valley, SA</i>	\$21
Australian artisan cheese selection, quince paste, lavosh	\$36
<i>Archie Rose single malt whisky - Gadigal, Sydney, NSW</i>	\$18.5



v vegetarian | *vg* vegan | *gf* gluten free

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Please note Public Holidays incur a 15% surcharge | Tables of 10+ incur a 10% service charge

ME-GAL