



## DIGESTIF

DESSERT WINE	G	
2018 Coeur d'Or Bortytis Semillon	12	55
2015 Tempus Two Botrytis Semillon	12	55
2010 Turkey Flats Pedro Ximenez	15	68
2015 Mas Amiel Grenache Noir	14	55

### PORT, TOKAY & MUSCAT

Penfolds Great Grandfather	54
Penfolds Grandfather Port	20
McWilliams Hanwood Port 10 year old	10
Galway Pipe Fine old Tawny Port	10
Campbells Rutherglen Tokay	13
Campbells Rutherglen Muscat	13

### COGNAC

Remy Martin XO	38
Martell XO	38
Hennessey XO	38
Remy Martin VSOP	19
Martell VSOP	19
Courvoisier VSOP	19
Hennessey VSOP	19
LOUIS XIII Remy Martin (15ml)	170
LOUIS XIII Remy Martin (30ml)	330



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## DESSERT

### DUMPLING

baked quark dumpling, kumquat cinnamon compote,  
lucerne ice cream

### CATALANE

quandong cream catalane, almond biscotti, seasonal fruit,  
lemongrass jelly cubes

### MOUSSE

composition of ruby red and white callebeaut chocolate mousse, berries,  
flowers, herb GF

### CHEESE

chefs selection of local and imported cheeses served with  
lavosh and green tomato and chilli jam

### ICE CREAMS & SORBETS

selection of house made ice creams and sorbets

Vittoria Premium Quality Espresso Coffee

&

La Maison Du Thé Teas

with

Chef's Hand Made Petit Fours

(per person) 8

✦ gluten free options available



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