

EMBERS

TO FINISH

DESSERTS

Textures of chocolate, mousse, macaron, soil, sorbet, sauce	17
Passionfruit souffle with mango sorbet & crème anglaise	19
Banoffee pie, banana, coeur a la creme, honeycomb, caramel	16
Selection of sorbets, freeze dried fruits	15
Affogato, salted caramel ice cream, chocolate, Sortilege 7yo maple whisky, espresso, biscotti	19

DESSERT WINE

2018 FROGMORE ICED RIESLING <i>Regional Tasmania</i>	
2016 SIRROMET LATE HARVEST PINOT GRIS <i>Granite Belt, QLD</i>	
2017 D'ARENBERG THE NOBLE 'MUD PIE' <i>McLaren Vale, SA</i>	

FORTIFIED & PORT

RAMOS PINTO LAGRIMA WHITE PORT <i>Oporto, PT</i>	
PENFOLDS CLUB RESERVE PORT <i>Regional SA</i>	
PENFOLDS GRANDFATHER PORT <i>Regional SA</i>	
LANGMEIL LIQUEUR TAWNY 25 YEAR OLD <i>Barossa Valley, SA</i>	
ALVEAR 1927 PEDRO XIMENEZ <i>Montilla, SP</i>	
STANTON & KILLEEN CLASSIC MUSCAT <i>Rutherglen, VIC</i>	
CAMPBELLS TOPAQUE <i>Rutherglen, VIC</i>	

TO FINISH

RON ZACAPA 23yo Rum	
RON ZACAPA 23 Solera Gran Reserva Rum	
PLANTATION Original Double Aged Dark Rum	
CAOL ILA 12yo Islay Single Malt Whisky	
THE GOSPEL Solera Rye Whisky	
REMY MARTIN VSOP	
REMY MARTIN XO Cognac	

• All our food may contain nuts & shellfish.

• Surcharges apply to all Visa & Mastercard transactions (0.58%) & American Express (1.60%)