

TROLLEY SELECTION

Selection of cakes 20

Russian honey cake Peanut & raspberry roulade Chocolate, pear & Earl Grey tart Sicilian citrus cake

NV Domaine de Coyeux 'Solera' Muscat de Beaumes de Venise – Rhone Valley, Fr 16
(Candied apricot, orange blossom, peach, hints of Turkish delight and rose petals)

Petit fours 7 each

Fruit pigtails Sticky date madeleine Macaron Croissant butter caramel

Petit fours 10 each

Pistachio Paris-Brest The Charles Bueno bar Coconut & lime sablé Ginger, pineapple & rum canelé

2022 Domaine de Souch 'Cuvée Monplaisir' Jurançon Sec-Gros Manseng – Southwest, Fr 20
(Intense and complex golden peach, starfruit, dried mango, and zesty citrus)



À LA CARTE DESSERTS

House ice cream 16

Baba au rhum 22

Crème Chantilly, caramelized banana ice cream

Cheeses 34

Extravagant, Victoria, A`US (cow's milk) Bluestone Blue, Victoria, AUS (cow's milk) Tete de Moine, Switzerland (cow's milk)

Served with condiments & warm toast

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2018 Royal Tokaji 'Late Harvest' – Tokaji, Hungary 17

(White peach, apricot, honey, hints passionfruit, and candied citrus)

NV Henrique & Henriques 10Y Verdelho – Madeira, Portugal 25

(Toffee, roasted almond, candied orange peel, dried fruit and warm spice)

NV Quinta do Noval 'Tawny Port' – Douro Valley, Portugal 18

(Youthful cherry fruit and anise, dried cherry, fig and raisin)

2012 Toppers Mountain 'Tawny port' – New England, NSW 18

(Roasted nuts, dark caramel, coffee beans, subtle spices, plum)

NV Chambers Rutherglen 'Muscadelle' – Rutherglen, VIC 17

(Honey, butterscotch, crème brûlée, creamy caramel, dried oranges, and tea-cake)