



SWEETS

Created by Executive Pastry Chef, Callum Liddicoat

FIG TART

Fig Leaf Cream, Poached Figs, Dulcey Caramel, Blackcurrant & Fig Sorbet **26**

COFFEE

Textures Of Coffee, Baileys Cremeux, Espresso Ice Cream **24**

PEAR

Caramel Milk Chocolate, Hazelnut, Pear Sorbet, Nut Butter Crumble **24**

APRICOT

Roast Apricot, Basque Cheesecake, Passionfruit Curd, Mandarin Ice Cream **25**

ICE CREAM or SORBET

House-Made Wafer **15**

NEW ZEALAND CHEESE

Spiced Chutney, House-Made Lavosh, Fruit

One Cheese **16**, Two Cheeses **24**, Three Cheeses **36**

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. 2% SURCHARGE APPLIES TO ALL CREDIT CARD & PAYWAVE TRANSACTIONS.

SHERRY

Tio Pepe Palomino Fino
Xérès, Spain

13 / 80

PORT

Graham's 10 Year Old
Douro, Portugal

18

DESSERT WINE

2023 Château Giraud
'Petit Giraud'
Sauternes, France

19 / 120

Valdespino Pedro Ximenez
Xérès, Spain

13 / 75

2017 Taylor's LBV Port
Douro, Portugal

15 / 185

2021 Mondillo Nina 'Late
Harvest' Riesling
Central Otago, NZ

18 / 99