



Desserts

Greek yoghurt pannacotta, slow roasted quince, pecan & thyme 18

White chocolate & stone fruit mille feuille, Adelaide Hills figs 18

Portokalopita, red wine poached pear, mascarpone ice-cream, rosemary crumble 17

Affogato - house made vanilla bean gelato, Hazelnut dacquoise, espresso coffee 14
- additional liqueur 8

Cheeses

served with SA honeycomb, quince paste, apple, poppy seed lavosh

Le-Pico Germain, Perigord, France 19

...soft-ripened goat's milk cheese...mild and authentic characteristic flavour

Bleu d'Auvergne, Auvergne, France 19

...cow's milk blue cheese with a creamy texture...salty and tangy flavour

Testun Al Barolo, Piedmont, Italy 21

...cow's and goat's milk cheese coated in Barolo grapes... buttery and sharp!



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