



D E S S E R T

Serafino Tiramisu

Mascarpone, Savoirdi, Coffee, Masala Syrup (nf)

Passionfruit Cheesecake

Blood Orange Sorbet, Raspberry, Meringue (nf, gf)

Steamed Fig Pudding

Roasted Garden Carrot Ice Cream, Aerated Cream, Salted Caramel (nf, gf)

Brulee & Chocolate Mousse Dome

Brownie, Hills Cherry Syrup (gf)

Farmhouse Cheese Selection

Blue, Brie, Cheddar, Stem Raisins, House Lavosh, Fruit Paste

Our Local Suppliers

Fleurieu Milk Company | Choice Mushrooms | Ellis Butchers | Cape Calamari | McLaren Micro Greens | Braeburn Farm Duck and Quail

NF - Nut Free, DF - Dairy Free, DFOA - Dairy Free Option Available, GF - Gluten Free, V - Vegetarian, VOA - Vegetarian Option Available

Our kitchen processes food that may contain or be in contact with: Wheat, eggs, peanuts, tree nuts, soy, seafood, and milk. When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able.

No Split Bills