



D E S S E R T

S E R A F I N O T I R A M I S U

Mascarpone, Savoiardi, Coffee, Masala Syrup (nf)

P A S S I O N F R U I T C H E E S E C A K E

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

S T E A M E D F I G P U D D I N G

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

B R U L E E & C H O C O L A T E M O U S S E D O M E

Brownie, Hills Cherry Syrup (gf)

F A R M H O U S E C H E E S E S E L E C T I O N

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