



## 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)

### C O C O N U T P A N N A C O T T A

Garden Tahitian Lime Curd, Pineapple, Cinnamon, Madeleine (nf, gfoa)

### S T E A M E D F I G & S A L T E D C A R A M E L P U D D I N G

Miso Butterscotch, Goji, Adelaide Hills Fig, Vanilla Bean Ice Cream (gf, nf)

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

Ganache, Cara Cara Orange, Brownie (gf, nfoa)

### 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