D E S S E R T

L O C A L R H U B A R B A N D Q U I N C E P U D D I N G

Maple Creme, Torched Quince, Vanilla Bean Ice Cream

P A S S I O N F R U I T B R U L E E T A R T

Queen Garnet Plum Ice Cream, Aerated Cream, Honeycomb (gf)

R O C K Y R O A D

White Chocolate Ganache, Chocolate Ice Cream, Honey Macadamia, Raspberry, Marshmallow (nfoa, gf)

G I N G E R B R E A D S P O N G E

Basil Meringue, Yuzu Chiboust, Ginger Gelee, Orange and Cardamom Ice Cream

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

Mascarpone, Savoiardi, Coffee, Masala Syrup (nf)

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