

## D E S S E R T

**Champagne Poached Rhubarb** \$13

chilled strawberry soup, crème fraîche ice cream

**Feuillantine of Roast Plums** \$14

vanilla marscapone cream

**Passionfruit Soufflé** (please allow minimum 20 mins) \$14

crème anglaise, mango sorbet

**Milk Chocolate Pannacotta** \$14

salted caramel, px poached pears

**Seasonal Cheese Selection** \$18

Papillon Roquefort	Roquefort, France	blue mould, ewes milk, aged 5 months
Black Savourine	Victoria	ashed white mould, goats milk, aged 3-6 weeks
Queso San Simon	Galicia, Spain	lightly smoked, semi hard, cows milk, aged 3 months

## D E S S E R T W I N E



**Innocent Bystander Moscato 2009** \$20

Yarra Valley

**Vietti Moscato d'Asti 2008** \$35

Piedmont, Italy

**Carmes de Rieussec Sauterne 2005** \$50

Clare Valley SA

**Mt Horrocks Cordon Cut Riesling 2008** \$60

Clare Valley SA

**MR Moscatel 2007** \$60

Rioja, Spain

**Campbells Tokay & Muscat** \$8 \$40

Rutherglen Vic

**Lustau PX Sherry** \$10

Spain

**Fonseca LBV 2001** \$10

Oporto

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## B E E R S

**Holgate Temptress** \$10  
Chocolate Porter. Vic

**Jamieson Raspberry** \$9  
Fruit Ale. Vic

## C O C K T A I L S

**Applejack Rabbit** \$14  
Calvados, fresh orange and lemon  
juices, maple syrup and cinnamon.

**Golden Cadillac** \$14  
Galliano Authentico, white cacao,  
cream and nutmeg dusted on top.

**Sombrero** \$14  
Coffee liquor with a hat made of cream.  
We like to fortify ours with spirit.  
Brandy, bourbon, vodka, tequila.

## D I G E S T I V E S

We are constantly digging up tasty and rare spirits  
so ask for a bartender if you are looking for some-  
thing super special.

## T E Q U I L A

**Herradura Seleccion Suprema** \$45  
Limited release añejo from the best harvests.

**J.C. Reserva Familia** \$19  
Blend of the Cuervo family's best  
tequilas, some over 30 years old

**Arette Anejo** \$16  
18 months aged, family owned and operated.

## R U M

**Appleton 21** \$23  
Jamaica

**Ron Zacapa 23 Solero** \$14  
Guatemala

**English Harbour 5** \$9  
Antigua

## W H I S K E Y

**Ardbeig Super Nova** \$30  
Islay, Scotland

**Chivas Royal Salute** \$25  
Blend, Scotland

**Woodford Reserve 4 Grain** \$35  
Bourbon, USA

**WL Weller Barrel Proof** \$35  
Wheated Bourbon, USA

**Red Breast 12** \$18  
Pot distilled, Ireland

**Lark** \$15  
Single malt, Tasmania

## E A U D E V I E

**Martell Cordon Bleu** \$26  
Cognac, France

**Nardini Aquavite** \$14  
Grappa, Italy

**Boulard Calvados** \$14  
France

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