

DESSERT



TORREJAS 12

maple caramel apples, cinnamon ice cream
NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml 9

LEMON MERINGUE WAFFLE 12

lemon curd, Italian meringue, lemon sorbet, dill
2019 Oremus Tokaji Noble Late Harvest Furmint, Tokaji, Hungary 50ml 12

STICKY TOFFEE WAFFLE 14

butterscotch caramel sauce, clotted cream
*2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines',
Sauternes, Bordeaux, France 50ml 7*

BAKED ALASKA 13

vanilla ice cream, blood orange, brownie, sweetmeat fudge sauce
NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml 9

BISCOFF CHEESECAKE 12

Lotus Biscoff crumb, shaved white chocolate
NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml 9

'THE FULL ELVIS' 17

PBJ, caramelised banana, Chantilly, all the trimmings
*2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines',
Sauternes, Bordeaux, France 50ml 7*

WEE COMRIE CUSTARD 10

pickled walnut, fresh apple, homemade chutney, biscuits
NV Sandeman 10 Year Old Tawny Port, Portugal 50ml 8

SELECTION OF ICE CREAMS & SORBETS 6

3 scoops of your choice
vanilla, cinnamon, burnt honey, green apple, raspberry, blackberry
*2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines',
Sauternes, Bordeaux, France 50ml 7*

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten free



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.