

DESSERT

Dessert platter	59
Vanilla mascarpone mousse, pickled strawberry curd, yuzu, lemon thyme	22
2023 Bream Creek 'Late picked' <i>Schönburger-Riesling - Tasmania</i> (75mL)	18
Manjari chocolate cherry parfait, chocolate sorbet, black pepper orange crumb	22
2017 Chalmers 'Appassimento' <i>Lambrusco Maestri</i> - Heathcote, Vic (75mL)	26
Lamington, chocolate cremeux, berry lime compote, salted coconut ice cream	22
2021 Henschke 'Noble Rot' <i>Semillon</i> - Eden Valley, SA Vic (75mL)	25
Pistachio crème fraiche semifreddo, honey raspberry, cardamon crumble	22
2021 Handorf Hill 'Green Angel' <i>Gruner Veltliner</i> - Adelaide Hills, SA (75mL)	24
Salted caramel hazelnut, dulce de leche slice, churros, chocolate ice cream	22
2003 Seppeltsfield 'Para' 21 YO Rare Tawny - Barossa Valley, SA (60mL)	18
Petit Four (per person)	8

AFTER THOUGHT COCKTAIL

Salted Caramel Martini	25
Ketel One, butterscotch schnapps, Kahlua, salted caramel, cream, Murray River pink salt	
CS Espresso Martini	23
Casamigos reposado tequila, chilled espresso, spiced fig syrup, Tuaca, crème de cacao	

CHEESE

1 Cheese 20 2 Cheese 36 3 Cheese 50 4 Cheese 62 5 Cheese 72	
All cheeses are served with quince paste, seasonal chutney, grape, fruit loaf wafer, lavosh	

Long Paddock 'Silver Wattle', cow milk – Castlemaine, Victoria

Bay of Fires Cheddar, cow milk – St. Helens, Tasmania

Kris Lloyd's Woodside 'Florence' Goat's Cheese – Woodside, South Australia

Section 28 'Monte Rosso' Cheese, cow milk – Adelaide Hills, SA

Berry's Creek Riverine Blue, buffalo milk – Gippsland, Victoria

RABBIT HOLE ORGANIC TEAS & TISANES

Organic Rabbit Hole Classics:

Breakfast Blend (EBT); Grey Rabbit (EGT); Rabbit Hole Chai	5
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Organic Rabbit Hole Long Live Collection:

Dragon-Well Green; Ruby Zing (Berry)	5
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Organic Rabbit Hole Pick Me Up Collection (Caffeine Free):

Lemon-Aid; Refresh-a-Mint; Ginger Snap; Kakadu Dreaming (Chamomile)	5
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S I N G L E O

Single O is roasted and blended in Botany, Sydney using the highest quality beans from the world over. Collider, a blend of Brazilian, Ethiopian & Papua New Guinean beans, is always savoured for its ripe berry characteristics, hints of spice & bittersweet chocolate finish | 5.50

DESSERT WINE (75 mL)	G	B
2020 Pressing Matters 'R 139' <i>Riesling</i> 375 mL - Tasmania ☺.....	24	100
2021 Handorf Hill 'Green Angel' <i>Gruner Veltliner</i> 375 mL - Adelaide Hills, SA	24	100
2023 Bream Creek 'Late picked' <i>Schönburger-Riesling</i> 375 mL - Tasmania	18	90
2024 Terre à Terre 'Late Harvest' <i>Sauvignon Blanc</i> 750 mL - Wrattonbully, SA	15	110
2021 Henschke 'Noble Rot' <i>Semillon</i> 375mL - Eden Valley, SA	25	110
2021 Lethbridge 'Elixir' <i>Gewurztraminer-Riesling</i> 375 ml - Geelong, Vic	18	90
2017 Chalmers 'Appassimento' <i>Lambrusco Maestri</i> 375 mL - Heathcote, Vic	26	130
<i>MUSEUM & RARE (Bottles only)</i>		
2016 Château Guiraud <i>Sauternes</i> 375 mL - Bordeaux, France		250
2013 Disznókő Aszú 5 Puttonyos 500 mL - Tokaji, Hungary		320
2020 Klein de Constancia 'Vin de Constance' 500 ml - Western Cape, South Africa	480	
2016 Château d'Yquem <i>Sauternes</i> 375 mL - Bordeaux, France		1200
SHERRY & MADEIRA (60 mL)	G	B
Seppeltsfield 'DP 38 Rich Rare' <i>Apera (Oloroso)</i> 500 mL - South Australia	11	85
NV Vino Volta 'Imitations of Immortality' <i>Liqueur Verdelho</i> 500 mL- WA	24	185
2002 Toro Albala Don Gran Reserva Pedro Ximenez 375 mL - Spain	26	150
Henriques & Henriques <i>Malvasia</i> 10 YO 500 mL - Madeira, Portugal	18	150
PORT & TAWNY (60 mL)	G	B
Quinta do Noval <i>Tawny Port</i> 20 YO - Duoro Valley, Portugal	34	
2003 Seppeltsfield 'Para' <i>Rare Tawny</i> 750 mL - Barossa Valley, SA	18	200
2002 Stanton & Killeen 'Vintage Port' - Rutherglen, Vic (<i>from magnum</i>)	22	
RUTHERGLEN TOPAQUE & MUSCAT (60 mL)	G	B
Seppeltsfield 'DP 63' <i>Grand Muscat</i> 500 mL - Rutherglen, Vic	11	85
Seppeltsfield 'DP 57' <i>Grand Topaque</i> 500 mL - Rutherglen, Vic	11	85
Stanton & Killeen 'Rare Topaque' 375 mL - Rutherglen, Vic	55	380

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

10% surcharge applies on all Sundays

15% Surcharge applies on all Public Holidays