



DESSERT

Coconut sorbet, mandarin granita, mint GF, DF, NF, V, VG	14
Valrhona chocolate mousse, strawberry, pistachio, rose water GF, V	14
Manchego, pepita lavosh, grapes, quince NF, V	15
Affogato	9
with Frangelico	19

DESSERT WINE

	GLS	BTL
'Late Harvest' Chenin Blanc '23 by Cullen Wilyabrup-Margaret River, Western Australia	16	70
'Botrytis' Semillon '18 by Moss Wood Wilyabrup-Margaret River, Western Australia	25	120
'Ice Pressed' Chardonnay '21 by Fraser Gallop Estate Wilyabrup-Margaret River, Western Australia	17	75
'Julian James 1978 Solera Pedro Ximenez' by Talijancich Swan Valley, Western Australia	22	120
'Rare Tawny' NV Shiraz by Gralyn Margaret River, Western Australia	25	90
'Great Grandfather Rare Tawny' NV Shiraz blend by Penfolds Margaret River, Western Australia	45	525

DIGESTIF

Brookie's Mac macadamia & wattleseed liquor	13
Frangelico	10
Averna	10
Amaro Montenegro	12
Victor Gontier Calvados	14
Tattarang Springs Limoncello	12

GF Gluten-free | DF Dairy-free | NF Nut-free
V Vegetarian | VG Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

HOT BEVERAGES

COFFEE		COLD	
Flat white	5	Cold brew	6
Piccolo	4.5	Cold brew tonic	10
Short mac	4.5	Iced latte	5
Long mac	5	Iced chai latte	6
Latte	5	Iced chocolate	8
Cappuccino	5		
Long black	4.5	TEA	6
Batch brew	5	Earl Grey	
Espresso	4.5	English Breakfast	
Double Espresso	5	Oolong	
Hot chocolate	5	Chun mee green	
Mocha	5	Peppermint	
Dirty chai	5	Chamomile	
Chai latte	5	Lemongrass & ginger	
Matcha latte	5		
Turmeric latte	6		
Babycino	2.5		

Alternative milks: Lactose free, almond, soy, oat or coconut + 0.6