

MENU

DESSERT

WHITE PEACH RASPBERRY SPONGE | PISTACHIO | SORREL 16
BLOOD PLUM CASSIS | SHEEP'S MILK YOGHURT | LEMON BALM | GF 16
CARMELIA CHOCOLATE MOUSSE MANGO | SESAME SEED 18

CHEESE

SELECTION OF CHEESE
TWO CHEESE 18 | FOUR CHEESE 30
COLSTON BASSET STILTON *Nottinghamshire England, cows milk*
D'ARGENTAL WASHED RIND *Lyon France, ewes milk*
D'ARGENTAL TRIPLE CREAM *Lyon France, cows milk*
UBRIACO PROSECCO *Veneto Italy, cows milk*

DESSERT WINE

GLS BTL

10 MONBAZILLAC 'CUVEE DES ANGES'
GRANDE MAISON

12 BARAMBAH RACK DRIED SEMILLON

A variety of ports are also available, please ask you waiter for selection

"Madness, in a higher sense, is the beginning of all wisdom" – Herman Hesse

TUESDAY & WEDNESDAY BYO, WINE ONLY
15% SURCHARGE ON ALL PUBLIC HOLIDAYS - (GF) GLUTEN FREE, (V) VEGETARIAN