

DESSERT MENU

1950's bathing cap bombe – coconut parfait, raspberry sorbet, dulce de leche, burnt butter shortbread, toasted meringue, frilly bits 19

Pavlova, poached rhubarb, strawberries & cream 18

Passionfruit soufflé, kalamansi sorbet 19

Please allow minimum 20 minutes

Mandarin crème brûlée, polenta crumb, compressed kiwi fruit, fennel granita 19

Valrhona forest – fondant, chocolate twigs, coffee pebbles, textures of cherries, dulce ice cream 19

Please allow minimum 20 minutes

Selection of 3 sorbets served with berries 16

Choice of: passionfruit, lemon, pineapple, white peach, cherry

Affogato – vanilla bean gelato with espresso & frangelico 17

CHEESE

A selection of three cheeses served with fresh pear, quince paste, fig jam, housemade lavosh 29

Individual cheese 16

Rouzairie brie de nangis, seine-et-marne, france

Maffra cloth aged cheddar, victoria, australia

Berry's creek riverine blue, gippsland, australia

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