

## DESSERT MENU

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

Summer meringue – yoghurt chantilly, pineapple, yuzu & earl grey sorbet 17

Banana soufflé, peanut caramel, blueberries 19  
*Please allow minimum 20 minutes*

Mandarin crème brûlée, polenta tuille, kiwi gel, 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

Fourme d'ambert blue, france

Maffra cloth aged cheddar, victoria, australia

Holy goat la luna barrel goats cheese, victoria, australia

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