

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

Mango souffle, crème fraiche lime & lemon sorbet, lemon meringue 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

Charlston's choice blue, victoria, australia

Section 28, fontina, south australia

Kris lloyd artisan grace french style goats cheese, south australia

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