

DESSERT MENU

with suggested matching wines

Pavlova, earl grey chantilly, raspberry coulis, berry compote 18
2015 terres des templiers 'mise tardive', grenache, banyuls rimage, france 16 (75ml)

Yellow peach souffle, blueberry ice cream, maple crème anglaise 18
Please allow minimum 20 minutes
nv campbells topaque, rutherglen, vic 12 (60ml)

Pineapple salsa, vanilla lime sponge, malibu chantilly, feuilletine crunch,
coconut sorbet 18
2015 ch. filhot sémillon-sauvignon-muscadelle, sauternes, France 23 (75ml)

Valrhona “manjari” chocolate mousse, vanilla panna cotta, cherries,
coffee crumbs 19
nv stanton & killeen 'grand' muscat, rutherglen, vic 24 (60ml)

Bombe alaska, mango & passionfruit cremeux, shortbread 19
2017 riverby estate 'noble' riesling, marlborough, nz 15 (60ml)

Affogato – vanilla bean gelato w/ espresso & frangelico 17

Selection of 3 sorbets served w/ berries 16
Choice of: pineapple, blackcurrant, white peach

CHEESE

A selection of three cheeses served w/ fresh pear, fig jam,
muscatels, housemade lavosh 33
Individual cheese 17 each

Berry's creek 'oak' blue, victoria, australia
nv campbells topaque, rutherglen, vic 12 (60ml)

Bay of fires extra mature cheddar, tasmania
2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 16 (75ml)

Tin tin buffalo milk washed rind, south australia
2015 ch. filhot sémillon-sauvignon-muscadelle, sauternes, France 23 (75ml)

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