

DESSERT MENU

with suggested matching wines

Vanilla & cinnamon poached peach, chiffon sponge, basil gel,
toasted coconut, cherry sorbet 19

2017 riverby estate 'noble' riesling, marlborough, nz 15 (75ml)

Valrhona yuzu white chocolate tart, blueberry meringue, yuzu gel,
blueberries 19

2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 16 (75ml)

Sour cherry souffle, vanilla crème anglaise, chocolate sorbet 19

Please allow minimum 20 minutes

campbells muscat, rutherghlen, vic 12 (60ml)

Pineapple crème brûlée, passionfruit curd, coconut & almond crumb,
pineapple powder 19

2013 chartreuse de coutet botrytis sauvignon-sémillon, sauternes, france 19 (75ml)

Selection of 3 sorbets served w/ berries 16

Choice of: raspberry, lemon, passionfruit

Affogato – vanilla bean gelato w/ espresso & frangelico 17

CHEESE

A selection of three cheeses served w/ fresh pear, fig jam,
muscatels, housemade lavosh 29

Individual cheese 16 each

Fourme d'ambert blue cheese, france

2012 quinta do noval late-bottled vintage port, porto, portugal 15 (60ml)

Maffra clothed cheddar cheese, victoria, australia

2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 16 (75ml)

L'artisan mountain man washed rind, victoria, australia

2014 riverby estate 'noble' riesling, marlborough, nz 15 (75ml)

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