

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)

Bombe alaska, mango cremeux, passionfruit sorbet, shortbread 19

2017 riverby estate 'noble' riesling, marlborough, nz 15 (60ml)

Valrhona “guanaja” chocolate mousse, vanilla panna cotta, cherries 19

nv stanton & killeen 'grand' muscat, rutherford, vic 24 (60ml)

Lemon and white chocolate souffle, black currant sorbet 18

Please allow minimum 20 minutes

vietti 'cascinetta', moscato d'asti, piedmont, italy 14 (75ml)

Summer pineapple salsa, vanilla lime sponge, malibu chantilly, feuilletine crunch, coconut sorbet 18

2016 ch. guiraud 'petit guiraud' sauvignon-sémillon, sauternes, france 19 (75ml)

Selection of 3 sorbets served w/ berries 16

Choice of: mango, lemon, pineapple

Affogato – vanilla bean gelato w/ espresso & frangelico 17

CHEESE

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

Individual cheese 17 each

Fourme d'ambert, france

2013 quinta do noval late-bottled vintage port, porto, portugal 15 (60ml)

Maffra cloth aged cheddar cheese, victoria australia

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L'artisan mountain man washed rind, victoria, australia

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