

DESSERT MENU

with suggested matching wines

Warm apple & rhubarb crumble, lemon custard foam, almond,
vanilla ice cream 18

2014 domaine rotier 'renaissance' loin de l'oeil, gaillac, southwest france 22 (75ml)

Chocolate soufflé, strawberry chocolate sauce, vanilla ice cream 19

Please allow minimum 20 minutes

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

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

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

Selection of 3 sorbets served w/ berries 16

Choice of: raspberry, pineapple, cherry

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)

The pines washed rind marilla, new south wales, australia

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

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