

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 & passionfruit cremeux, 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, rutherglen, vic 24 (60ml)

Lemon and white chocolate souffle, blackcurrant sorbet 18
Please allow minimum 20 minutes
2020 vietti 'cascinetta', moscato d'asti, piedmont, italy 14 (75ml)

Summer pineapple salsa, vanilla lime sponge, malibu chantilly, feuilletine crunch, coconut gelato 18
2016 ch. guiraud 'petit guiraud' sauvignon-sémillon, sauternes, france 19 (75ml)

Affogato – vanilla bean gelato w/ espresso & frangelico 17

Selection of 3 sorbets served w/ berries 16
Choice of: mango, lemon, raspberry

CHEESE

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

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

Maffra cloth aged cheddar cheese, victoria australia
2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 16 (75ml)

Milawa king river gold washed rind, victoria, australia
2017 riverby estate 'noble' riesling, marlborough, nz 15 (75ml)

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