

## DESSERT MENU

*with suggested matching wines*

Pavlova, plum, mango coulis, chantilly cream, buckwheat crumb 19  
*2018 vietti 'cascinetta', moscato d'asti, piedmont, italy 14 (75ml)*

Spiced apple & plum crumble, macadamia, coconut custard,  
vanilla ice cream 19  
*2017 riverby estate 'noble' riesling, marlborough, nz 15 (75ml)*

Valrhona chocolate mousse, coffee crumble, mint chocolate gelato 19  
*2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 16 (75ml)*

Blueberry soufflé, apple custard, lemon sorbet 19  
*Please allow minimum 20 minutes*  
*campbells muscat, rutherglen, vic 12 (60ml)*

Pineapple crème brûlée, passionfruit curd, coconut & almond crumb,  
pineapple powder 19  
*2016 ch. guiraud 'petit guiraud' sauvignon-sémillon, sauternes, bordeaux, 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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