

DESSERT MENU

with suggested matching wines

Spiced apple & plum crumble, macadamia, coconut custard,
vanilla ice cream 19

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

Sticky date pudding, brandy butterscotch sauce
topped w/ orange spiced crème fraiche 18

1990 toro albalá 'gran reserva' pedro ximenez, montilla-moriles, spain 26 (60ml)

Valrhona chocolate mousse, praline, salted caramel, pear & cherry sorbet 19

campbells muscat, rutherford, vic 12 (60ml)

Rhubarb soufflé, vanilla ginger custard 19

Please allow minimum 20 minutes

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

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

Berrys creek oak blue, victoria, australia

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

Somerset hill cheddar cheese, western australia

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

L'artisan mountain man washed rind, victoria, australia

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