

## DESSERT MENU

*with suggested matching wines*

Pavlova, hazelnut cream, mandarin & lavender coulis 19  
*2023 margan botrytis semillon, hunter valley nsw, 20 (75ml)*

Yellow peach soufflé & blackcurrant ice cream 22  
*Please allow minimum 20 minutes*  
*nv campbells topaque, rutherghlen, vic 17 (60ml)*

Valrhona double chocolate glazed tart, almond crust,  
compressed wild strawberries 22  
*nv stanton & killeen 'grand' muscat, rutherghlen, vic 28 (60ml)*

Affogato – vanilla bean gelato w/ espresso & frangelico 20

Selection of 3 sorbets served w/ berries 18  
*Choice of: mango, coconut, white peach*

## CHEESE

A selection of three cheeses served w/ seasonal fruit, fig jam,  
nuts, house made lavosh 36  
*Individual cheese 19 each*

Riverine blue, vic  
*nv campbells topaque, rutherghlen, vic 17 (60ml)*

Bay of fire, clothbound aged cheddar, tas  
*2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 19 (75ml)*

Rusty washed rind, sa  
*château rieussec 'carmes de rieussec' sémillon-sauvignon-muscadelle,  
sauternes, france 35 (75ml)*

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*5% Weekend surcharge applies*