



### Cognacs

Paul Giraud Napoleon 15 yo	<i>Grande Champagne</i>	30ml \$18
Tesseron Lot 76 XO	<i>Grande Champagne</i>	\$25
Hennessy XO	<i>Cognac</i>	\$22

### Armagnacs

Janneau XO Royal	<i>Armagnac, France</i>	\$19
Domaine Boingeres 2001	<i>Bas Armagnac, France</i>	\$22

### Brandy and Calvados

St Agnes XO Brandy	<i>Adelaide, SA</i>	\$12
Adrien Camut 18 yo Calvados	<i>Pays D'Auge, France</i>	\$25

### Single Malt Whisky

Aberlour, A'Bunadh	<i>Speyside, Scotland</i>	\$14
Dalwhinnie, 15 year old	<i>Highlands, Scotland</i>	\$9.5
Oban, 14 year old	<i>Highlands, Scotland</i>	\$14
Glenfarclas, 25 year old	<i>Highlands, Scotland</i>	\$25
Auchentoshan, 12 year old	<i>Lowlands, Scotland</i>	\$8
Lagavulin, 16 year old	<i>Islay, Scotland</i>	\$12
Talisker, 10 year old	<i>Isle of Skye, Scotland</i>	\$9
Talisker, 25 year old	<i>Isle of Skye, Scotland</i>	\$70
Highland Park, 12 year old	<i>Kirkwall Orkney, Scotland</i>	\$18
Hibiki, 21 year old	<i>Japan</i>	\$35

### Blended Whisky

Chivas, 12 year old	<i>Scotland</i>	\$8
Ballantines, 17 year old	<i>Scotland</i>	\$15
Nikka Taketsuru 12 yo	<i>Japan</i>	\$26

### American Whiskey

Jefferson Ocean, Small batch	<i>Kentucky, USA</i>	\$19
Booker's	<i>Kentucky, USA</i>	\$10
Hillrock, Solera Aged	<i>New York, USA</i>	\$16



## Dessert and Cheese Menu





## Desserts

\$16

**Baked Autumn Fruit and Nut Cigar**, *grilled fig, vanilla fig ice cream*

**Chocolate and Hazelnut Baci**, *coffee mouse, date, dark chocolate sorbet*

**Banoffee Pie**, *caramelised white chocolate, buttered popcorn ice cream*

**Caramel Pannacotta**, *poached apple, apple sorbet, meringue, black berry \**

### Chefs Selection of Sweet Treats

**Autumn Fruits and Sorbets** *Lychee, Coconut, Mango\** \$12

**Selection of Ice Creams\*** \$12

### Cheese\* 2 cheeses \$18 3 cheeses \$23 4 cheeses \$28

**Délice des Crémiers** *(Cow's milk), Burgundy, France*

Rich and decadent triple cream cheese with a light, whipped texture and luscious creamy flavour

**Jannei Bûche Noir** *(Goat's milk), Blue Mountain Ranges, NSW*

Fresh goat chèvre rolled in ash with a mouth watering delicate, sweet and creamy flavour

**Bufaletto** *(Buffalo/Cow's milk) Lombardy, Italy*

Washed rind Taleggio made with buffalo milk, soft creamy interior and savoury, yeasty flavours

**Section 28 'Il Lupo'** *(Cow's milk), Adelaide Hills, South Australia*

'il Lupo' means The Wolf in Italian. This hand-made, semi-hard cheese bathed in the local "LOBO Cider" has a supple and smooth texture with yeasty aromas, encased in a cider-soaked rind

**Pyengana Cheddar** *(Cow's milk), Tasmania, Australia*

Cloth-bound cheddar with a crumbly texture and deep buttery flavour, beautifully balanced by the sharp finish

**Cropwell Bishop Traditional English Stilton** *(Cow's milk), Nottinghamshire, United Kingdom*

Classic blue cheese, hand ladled with a natural rind, creamy and sweet with a full, rich tangy flavour

### Cheese accompaniments (*choice of 2*)

Muscatsels, Spanish quince paste, roasted onions in balsamic, marinated baby figs, fresh apple

(\*Indicates can be made gluten free. Please notify your waiter of any allergies. All food items may contain traces of nuts.)



## Dessert Wine

bottle

Glenguin Botrytis Semillon	2017	<i>Hunter Valley, NSW</i>	\$44
De Bortoli 'Noble One' Botrytis Semillon	2015	<i>Riverina, NSW</i>	\$81
Frogmore Creek Iced Riesling	2016	<i>Southern TAS</i>	\$54
Framingham Noble Riesling	2017	<i>Marlborough, NZ</i>	\$66
Chateau Climens 1er Grand Cru Classe	2010	<i>Barsac, Bordeaux, France</i>	\$271
Domaine de Coyeaux	2009	<i>Beaumes-des-Venise, France</i>	\$51
Inniskillan 'Vidal Gold' Icewine	2015	<i>Niagra, Canada</i>	\$205
Nigl Gruner Veltliner 'Eiswein'	2012	<i>Kremstal, Austria</i>	\$110
Massolino Moscato d'Asti	2016	<i>Piedmont, Italy</i>	\$50

## Pedro Ximénez Sherry

Toro Albala Gran Reserva 1987	<i>Jerez, Spain</i>	60ml \$19	bottle \$105
Lustau 'San Emilio' (375ml)	<i>Jerez, Spain</i>	\$12	\$49

## Port, Tawnies and other Fortified wines

Seppeltfields Para (750ml)	<i>Seppeltfields, SA</i>	\$10	\$99
Penfolds Grandfather (750ml)	<i>Adelaide, SA</i>	\$15	\$149
Penfolds Great Grandfather	<i>Adelaide, SA</i>	\$49	

## Muscat and Topaque

Campbells Muscat (375ml)	<i>Rutherglen, VIC</i>	\$9	\$49
Chambers Rosewood Old Vine Muscadelle (375ml)	<i>Rutherglen, VIC</i>		\$125
Campbells Topaque (375ml)	<i>Rutherglen, VIC</i>	\$9	\$49
Campbells Isabella Rare Topaque (375ml)	<i>Rutherglen, VIC</i>	\$36	\$190