

## Dessert

Date & Kumquat Pudding w Butterscotch & Pale Ale Ice Cream		18
Miso Cake w Cranberry, Burnt White Chocolate & Sencha Ice Cream		18
Selection of Sorbet & Ice Cream		14
Sago Pudding w Vanilla Coconut Cream & Passionfruit Syrup		12
Black Sticky Rice w Seasonal Fruit		12
Dessert Platter	Small	Large
	18	34

## Dessert Cocktails

<b>Lime in the Coconut</b>	22
Spiced Rum, Lime & Coconut w Pineapple & Macadamia	
<b>Pandan &amp; Chocolate Old-Fashioned</b>	22
Canadian Rye Whisky & Pandan w White Chocolate & Aromatic Bitters	

Dessert wines and tea selection next page...

**Dessert Wines** – 375ml unless otherwise stated

2022 Patrizi Moscato, Asti, Italy - (750ml)		56
2020 Kracher 'Auslese', Chardonnay/Welschriesling Burgenland, Austria	19	77
2022 De Juliis Late Picked Semillon, Hunter Valley, NSW – (500ml)	15	72
2016 Chateau Coutet 1er G.C.C.C Sauvignon Blanc/Semillon Barsac, Bordeaux, France		135

**Tea By Tea Craft** 5

**Jasmine** Dragons Eyes, Origin: Xiaowang, Guangxi,  
Zhejiang, China

**Green** Cloud & Mist, Origin: Gongshu, Zhejiang, China

**Peppermint**, Origin: Fayoum Governate, Egypt

**Chamomile** w lavender & rose, Origin: Egypt, China

**Earl Grey** w blue cornflower, Origin: Albania, Italy, Sri Lanka

**English Breakfast**, Origin: Chardwar Estate, Assam, India

Please note that payments made by debit/credit card incur a 1.65% bank fee