

COCKTAILS

AFTER DINNER MINT

VSOP Cognac, Mint Liqueur, Chocolate Liqueur

BISOU CAFÉ MARTINI

VSOP Cognac, Cold Press Coffee, Vanilla liqueur,
Green Chartreuse

MARIE ANTOINETTE

Croissant infused Whisky, Strawberry Liqueur, Hazelnut,
Almond, Chocolate Bitters

BRANDY, COGNAC & ARMAGNAC

Jean Fillioux Grand Champagne XO 13 - 15 Cep d'Or

Jean Fillioux Grand Champagne XO 25 - 30 Tres Vieux

Jean Fillioux So Elegantissime

Hennessy VSOP

Hennessy XO

Hennessy Paradise

Remy Martin Louis XIII

Delord Armagnac XO

Delord Armagnac 1988

Delord XO Premium 25 - 45 yo

Victor Gontier Calvados 2003

DIGESTIVE

Amaro Montenegro Italy	9.5	Ricard Pastis France
Amaro Nonino Italy	10	Chartreuse Green France
Fernet Branca Italy	10.5	Chartreuse Yellow France
Branca Menta Italy	10.5	Villa Massa
Pernod Absinthe France	14	Limoncello Italy

DESSERT WINE & FORTIFIED

2019 Frogmore Creek Iced Riesling Coal River TAS

NV Chateau Viranel 'Gourmandise' Fortified Languedoc FRA

Grahams 10yr Reserve Port Douro PT

2015 Lions de Suduirant Sauternes Bordeaux FRA

Kay Brothers Grand Muscat McLaren Vale SA



DESSERT

Vacherin, strawberry and guava sorbet,
burnt meringue, fresh strawberry 17

Lillet Rosé French Aperitif

Pain d'épices, mandarin sorbet, burnt vanilla
brulee and spiced coconut 18

Habitation St Etienne VO 4yo French Oak Cask

Tarte Tatin, toffee apple, caramelised
puff pastry and cinnamon ice cream 18

2019 Frogmore Creek Iced Riesling

Mont Blanc, Manjari 64% mousse, white coffee
ice cream and chestnut creme 20

NV Chateau Viranel 'Gourmandise' Fortified Languedoc

Vanilla ice cream made using Norohy Vanilla Beans and
local Tommerups Dairy farm Jersey milk double cream
with warmed armagnac prunes 12

Delord X.O. 10yo Armagnac

Additional flavours of ice cream available upon request.



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CHEESES

A selection of local & imported cheeses served with house-made
accompaniments 34

BAY OF FIRES, CLOTHBOUND - TASMANIA, AUSTRALIA - COWS MILK

A traditional cheddar rubbed in lard and clothbound for a minimum of 12 months. The flavour is buttery & herbaceous with a sharp lactic finish.

SECTION 28, MONT PRISCILLA - ADELAIDE, AUSTRALIA - COWS MILK

This semi-soft cheese is distinguishable by the line of ash running through its centre. It has a yellow-ivory pate that is buttery, sweet and smooth.

LANGRES AOP GERMAIN - CHAMPAGNE, FRANCE - COWS MILK

An elegantly wrinkled rind with a beautiful orange colour from a demanding method of successive washing. Pungent and intense aromas with a fairly mild taste. Langres's signature is a concave cap designed to cradle a splash of terroir-appropriate Champagne.

YARRA VALLEY DAIRY, BLACK SAVOURINE - VICTORIA, AUSTRALIA - GOATS MILK

This semi-mature ashed white goats cheese has flavours of roasted nuts, cooked cream and hints of blue with full length. Made through traditional processes with the white mould breaking down the centre producing a creamy, velvety texture.

BERRYS CREEK, RIVERINE BLUE - VICTORIA, AUSTRALIA - BUFFALO MILK

A strikingly white, creamy buffalo milk cheese, produced from a local herd of Riverine Buffalo. It has a complex savoury flavour that is surprisingly mild, with a smooth and firm texture.