

## 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

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## 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

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## DIGESTIVE

Amaro Montenegro Italy

Amaro Nonino Italy

Fernet Branca Italy

Branca Menta Italy

Pernod Absinthe France

Ricard Pastis France

Chartreuse Green France

Chartreuse Yellow France

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## 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



## DESSERTS

Mango parfait, macadamia nougatine and exotic fruit consommé	17
<i>2015 Lion de Suduiraut Sauternes</i>	
Le fraisier, ginger sablé breton and summer berry sorbet	17
<i>Regal Rogue Wild Rosé Vermouth</i>	
Pain d'épices, mandarin sorbet and burnt vanilla brûlée	17
<i>2019 Frogmore Creek Iced Riesling</i>	
Guanaja 70% coulant, Armagnac caramel and hazelnut praliné ice cream	18
<i>Habitation Rhum VO 4yo French Oak Cask</i>	
Norohy vanilla ice cream with roasted peach and peach leaf aperitif	12
<i>GE Massenez Poire William Liqueur</i>	

## CHEESES

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

1 Cheese	12
3 Cheeses	24
5 Cheeses	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.