



TO FINISH

D	<b>Coconut sago, seasonal sorbet + fruits .....</b>	<b>14</b>
E	<i>GF, DF, Vegan</i>	
S	<b>"Berries + cream"</b>	
E	<i>Vanilla cream, strawberries, lilly pilly + champagne granita.....</i>	<b>16</b>
R	<i>GF</i>	
T		
S	<b>Jasmine tea + apricot praline "Weiss bar" .....</b>	<b>16</b>
	<i>GF, Vegetarian</i>	
	<b>Dark chocolate mousse, Hennessy XO caramel</b>	
	<i>Served w Chinese fried bread.....</i>	<b>17</b>
	<i>GF*</i>	
	<b>Fried caramel ice cream, caramel sauce .....</b>	<b>18</b>
	<i>Vegetarian</i>	

*GF - Gluten free*

*DF - Dairy free*

*\* Can be modified*

N	<b>Jilungin Bush Tea</b>	
A	<b><i>Dampier Peninsula, Western Australia.....</i></b>	<b>7</b>
T	<i>Jilungin Bush Tea is a Nyul Nyul bush tea traditionally used in the</i>	
I	<i>evening for relaxation and healing. The leaves, stem and olive green</i>	
V	<i>oil brew into a silky golden tonic that has an alkaline effect on the</i>	
E	<i>body.</i>	
T		
E	<b>MAARR - Australian native lemon grass</b>	
A	<b><i>The Kimberley, Western Australia.....</i></b>	<b>7</b>
S	<i>Wild harvested by indigenous Australians from the Kimberley,</i>	
	<i>Western Australia, MAARR is great to drink with meals as it aids</i>	
	<i>digestion and freshens the palate.</i>	