



TO FINISH

- D E S S E R T S
Coconut sago pudding w mango + lime jelly ^{GF} 16
- Li Chu chocolate parfait w citrus mascarpone + mandarin jam 14
- Deep fried ice cream w dulce de leche + peanut praline..... 16
- Passionfruit minion bun 14
- Compressed fruits infused with lemongrass + passionfruit ^{GF, DF, V+} 12

- P R E M I U M T E A
Great White..... 12
A deliciously subtle, floral and powerfully healthy Pai Mu Tan white tea from China.
- Peachy Oolong 8
A deep, dark, low caffeine Formosa Oolong tea from Taiwan sweetened with peach pieces and sunflowers.
- Pu-erh..... 8
A hearty fermented black tea with woody and earthy characters from China's Yunnan province.

- House tea selection..... 5
Aussie Breakfast, Earl Grey Reserve, Cool Mint, Royal Chamomile, Genmaicha, Kama Chai Sutra, Jasmine tea



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- D W I N E S E R T
2023 Margan *Botrytis Semillon*
Hunter Valley, NSW (90/375ml).....
- 2022 Thierry Germain Cep by Cep Coteaux du Layon *Late Harvest Chenin Blanc*
Loire Valley, France (90ml/750ml).....
- NV Rieslingfreak No.7 *Fortified Riesling*
Clare Valley, SA (90ml/375ml).....
- 2019 Carmes de Rieussec *Sauternes-Sav B/Semillon*
Bordeaux, France (90ml/375ml).....
- 2018 Domaine Huet *Chenin Blanc-Molleaux*
Tuscany, Italy (375ml).....

- F O R T I F I E D
NV Grahams 10yr Reserve Tawny
Portugal (60ml).....
- NV Emilio Lustau San Emillio Pedro Ximenez
Spain (60ml).....

Please note: A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

***1.3% surcharge applies to all card payments**

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients. Seasonal changes may apply.

Please inform a member of staff of any food allergies or dietary requirements.