



DESSERT

Executive chef
LEIGHTON SMYTH

Chef de cuisine
TOBIAS LARCHER

Winter Fruit Crumble | 8

Heritage Park grown fruit crumble with daily inspired ice cream

Crème Brûlée | 8

Maple crème brûlée, fruit garnish

Caramel Apple Upside Down Cake | 8

Brown sugar sauce and white chocolate ice cream

Naked Chocolate Cake | 8

Praline chocolate mousse and ivory chocolate crunch

Spiced Pavlovas | 8

Spiced blackberry and apple compote with chilled crème anglaise

Cinnamon Roll Bread Pudding | 8

Stuffed with cream cheese icing and spiced apple cider caramel sauce

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.

Separate bills are available for parties of up to 10 guests. Allergies can be accommodated – please talk to your server.