DESSERT

BLACK FOREST COUPE 18
Cherry, Chocolate Ganache, Crème Chantilly, Kirsch ✱

CRÈME CARAMEL 16
Spiced Citrus Fruit

CLASSIC TIRAMISU 16
Mascarpone, Espresso, Ladyfingers V

AFFOGATO 16
Coconut Ice-Cream Espresso, Caramel, Pistachio ✱

LOCAL VICTORIAN CHEESES 34
Quince, Fig, Cornichons, Water Crackers V

DIGESTIF

NV Kismet Moscato Central Victoria 15

Chambers Rutherglen Tawny Port (60ml) 16

COCKTAILS

TOKYOSIDE 22
Smoke Billy tea Infused Gin, Midori, Green Tea Syrup

Kōbuku 22
Smoked Bourbon, Chocolate Bitter, Walnut

Classic digestif cocktails crafted upon request from $22

WHISK(E)Y STARWARD

Starward 'Two Fold' South Melbourne 12

Hibiki 'Japanese Harmony' Japan 25

Jack Daniel's 'Tennessee' United States 13

✱ CHEF'S CHOICE **V** VEGETARIAN **VG** VEGAN **VGA** VEGAN OPTION AVAILABLE
DF DAIRY FREE **GF** GLUTEN FREE

Please note this menu is built on seasonality and elements of dishes are subject to change.

Our dishes may contain allergens including milk, eggs, wheat, peanuts and tree nuts. While we take care with dietary requirements, trace elements may be present, so please inform our team of any allergies. All seafood is Australian sourced. A 15% surcharge applies on Sundays and public holidays. Prices include GST.