

Dessert

Dulce de leche caramel, sea salt and choc tartlet				3
White peach sorbet, poached white peach, pineapple sage and local almond pastry				16
Section 28 Monforte, aged pear juice, celery, estate sun-dried prunes, candied hazelnut, rye crisp (v)				16
Parfait 'sanga' - Chocolate, sour cherry and buckwheat				15
Today's seasonal sorbet (gf)				7
Cheese plate served with muscatels, quince paste, lavosh, fig and walnut bread, apple (gfa)	1 Cheese	19		
	2 Cheese	25		
<i>Choose your own cheeses from our selection</i>	3 Cheese	31		

Dessert Wine & Fortified Wine

2016	Botrytis Semillon	375ml	7.5	32
2005	Botrytis Semillon <i>Museum Release</i>	375ml		50
2016	Vintage Fortified Cabernet Sauvignon	375ml	7	29
NV	Old Fortified	375ml	7	29
NV	Very Old Fortified (minimum 20 years)	500ml	14	58
NV	Muscat	375ml	7	29

Not sure which one to choose? Try a flight of our three most popular after dinner wines: Botrytis Semillon, Old Fortified and Muscat

10

Veneziano Coffee & T2 Tea's

Short black, macchiato, long black, flat white, latte, cappuccino, Pot of english breakfast, earl grey, morning sunshine, peppermint, chamomile, green sencha				4.0
				4.5
Fresh picked herbal tea pot- Chefs choice, picked fresh from the kitchen garden				6.5