

Salt grill & Sky bar



Desserts

*Peach, macadamia & coconut pavlova	19
Ondeh ondeh "lamington" pandan chocolate mousse, gula Melaka caramel, coconut snow & sponge	19
Madagascan vanilla & strawberry tart	19
Textures of chocolate, salted coffee, vanilla crème fraiche	19
Sorbet of the day	15
Selection of petit fours	14
*Signature dessert	

Cheese

Served with Tasmanian honeycomb, grapes, house pear preserve, lavosh

Aged cheddar - unpasteurized cow's milk, hard Somerset, United Kingdom	
Brie au poivre - unpasteurized cow's milk, creamy, soft ripened-buttery, nutty, spicy Seine-et-Marne, France	
Comte du jura - 24+months unpasteurized cow's milk, semi hard, brown butter and roasted nut notes, sweet finish Franche-Comte, France	
Fourme d'ambert - unpasteurized cow's milk, semi hard, mildly blue veined, earthy and mushroom notes Auvergne region, France	
Reblochon - unpasteurized cow's milk, soft & creamy, washed-rind, smear ripen, mildly fruity, intense nutty finish, delicate and subtle Savoy region, France	
Bouton de culotte - goat's milk, semi hard, intense flavour, mild spice, tangy finish Burgundy region, France	
Tomme de savoie - unpasteurized cow's milk, semi firm, mild & creamy, soft citric tang, milky, nutty notes Savoie, France	
1 type 16 2 types 26 3 types 34 Any additional 8	
*Add on a glass of house port or sherry with your cheese 15	

Coffee

We are serving Toby's Estate 100% Arabica coffee

Double Espresso, Macchiato, Flat White, Café Latte, Cappuccino, Piccolo Latte, Café Mocha, Iced Coffee, Hot Chocolate	8.5
Espresso, Long Black, Ristretto	6.5
Liqueur Coffee	22
Affogato	13
Affogato with Amaretto	25

Tea

English Breakfast, Jasmine Gold, Earl Grey, Pure Chamomile, Peppermint	8.5
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Sweet Wines 60 ml

2014 Torbreck The Bothie, Muscat Blanc Barossa Valley, SA	28
2017 Yalumba FSW 8B Botrytis Viognier Wrattenbully, SA	24

Fortified Wines 60 ml

Rockford P.S Marion Tawny Barossa Valley, SA	24
Emilio Lustau Don Nuno Oloroso Jerez, Spain	20

Digestives 45 ml

Poli Grappa Sarpa di Oro barrel aged Veneto, Italy	24
Il Gusto della Costa, Limoncello Praiano, Italy	20
Lecompte Coffret, Calvados 12yrs Normandy, France	24
1990 Domaine Doroze Bas-Armagnac France	62

Liqueurs 30 ml

Baileys Irish Cream, Ireland	18
Pernod, France	18
Amaretto Disaronno, Italy	18
Luxardo Sambuca, Italy	18
Cointreau, France	18
Kahlua, Mexico	18
Tia Maria, Jamaica	19
Frangelico, Italy	18

General Manager - Tim Dopson
Executive Chef - Jake Kowalewski

All our meats are free range farmed
Minimum spend per person 40 lunch | 60 dinner

Please note a 10% service charge and 7% GST will be added to the final bill