

Dessert

Chocolate, rye, walnut brownie, gianduja ice cream, bourbon chocolate ganache, walnut brittle

14

Cinnamon spiced crème brûlée, rhubarb ice cream, rhubarb compote, shortbread biscuit

14

Mirin poached pear, coconut sorbet, sago pudding, freeze dried coconut

14

Affogato

6

liqueur extra

Cheese

Chef's selection of local & international award winning cheese,
house made lavosh, quince paste, muscatels, local fruit

Tea & coffee

Vittoria coffee

Regular & decaffeinated

Hot chocolate w marshmallows

La Maison tea

Peppermint, Earl Grey, English Breakfast, Chamomile & Green

Children

Children's house made mains & desserts available from the children's menu

Set menu

Separate set menu available on request or for groups of 17 adults or more

2 course \$50 / 3 course \$63

All dietary requirements welcome

Apologies but to avoid confusion and the chance of mistakes,
we cannot split the bill for groups of 8 or more

