

## **Dessert**

Dark chocolate & pistachio cookie, toasted marshmallow,  
raspberry coulis, pistachio ice cream

14

Ginger pudding, house made marmalade,  
yogurt gelato, crème anglaise

14

Coconut & lemongrass panna cotta, pina colada sorbet,  
pineapple & mint salsa

14

Affogato

6

(liqueur extra)

## **Cheese**

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

## **Tea & Coffee**

Vittoria coffee (regular & decaf)

4.5

Hot chocolate w marshmallows

5

La Maison tea – Peppermint, Earl Grey,  
English Breakfast, Chamomile, Green

4.5

## **Children**

For our little guests, house made mains & desserts  
are available from our Children's menu

## **Set Menu**

We have a separate menu available upon request,  
which is mandatory for groups of 17 adults or more

2 course \$50 / 3 course \$63

## **Victory specials board**

We offer a daily list of specials sourced from ingredients by our local producers, made in house by our team of chefs as additional dishes to our a la carte menu

*We endeavour to accommodate all dietary requirements, so please don't hesitate to ask  
Apologies but we cannot split the bill for a group of 8 or more guests*