

CHEESE & DESSERTS

Spring Menu

Valrhona chocolate delice, coffee ice cream	22
Rhubarb & pear gel, white chocolate crèmeux, rhubarb sorbet, meringue	22
Orange & raspberry cigar, honey pistachio	24
Artisan cheese plate Three cheeses, quince paste, lavosh	36
Sue Lewis Chocolatier Truffle	3.5

STICKIES & FORTIFIEDS

2022 Juniper 'Cane cut' (Riesling) 60ml / 375ml Margaret River, WA	14 / 79
3YO Henriques & Henriques 'Full Rich Dolce' 60ml / 500ml Madeira, Portugal	15 / 110
NV Fernando De Castilla (Pedro Ximénez) 60ml / 750ml Jerez, Spain	18 / 200

COFFEE BY MANO A MANO

Black	4
With milk	from 4.50

TEA BY TEASSENTIAL

Breakfast	Peppermint
Earl grey	Lemongrass & ginger
Honey chai	White Peony
Green	

WHISK(E)Y & DIGESTIVES

78° 'Australian Whiskey' Adelaide Hills, SA	17
Starward 'Two Fold' Melbourne, VIC	15
Archie Rose 'Double Malt' Whiskey Sydney, NSW	15
Highland Park, 25 years Kirkwall, Scotland	118
Aberlour 'A'Bunadh' Speyside, Scotland	27
Bruichladdich 'The Classic Laddie' Islay, Scotland	18
Hakushu, 12 years Japan	31
Matsui 'The Tottori' Bourbon Barrel Whisky Japan	16
Rittenhouse Rye Whiskey America	18
Limeburners WA	30
Amaro Montenegro Bologna, Italy	16
Frangelico liqueur Canale, Italy	12
Amaretto Disaronno Saronno, Italy	13
Rottnest Island Limoncho WA	14



State Buildings
Cnr St Georges Terrace
& Barrack St.



All Day Dining
Breakfast - Lunch - Dinner
Open 7 Days

We are a cashless venue and appreciate your understanding
Please note that credit card payments incur a service fee from 0.7 to 1.5%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.
Please notify our team for any allergy or dietary preferences. We cannot guarantee that any of our products are 100% allergen free