

CHEESE & DESSERTS

Autumn Menu

Rhubarb & apple crumble tart, crème anglaise	19
Valrohna chocolate crémeux, roast banana ice cream	20
White chocolate mousse, strawberry & pink peppercorn sorbet, meringue	19
Seasonal house made sorbet or ice cream	3
Artisan cheese plate Three cheeses, quince paste, lavosh	36
Sue Lewis Chocolatier Truffle	3

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	6
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	22
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
Amaro Montenegro Bologna, Italy	16
Frangelico liqueur Canale, Italy	12
Amaretto Disaronno Saronno, Italy	12



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
All credit & debit card transactions incur a processing fee of 0.7% to 3.0%. Eftpos cards do not incur a fee
10% surcharge on Sundays & 15% surcharge on public holidays