

CHEESE & DESSERTS

Spring Menu

Crème brûlée for two
Amaretto, wattleseed, blood orange sorbet 24

Valrohna chocolate fondant, chocolate crumb,
pistachio icecream 19

White chocolate cheesecake, 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 4.5

With milk from 4.5

TEA BY TEASSENTIAL

Breakfast Green 6

Earl grey Peppermint

Honey chai Lemongrass & ginger

WHISK(E)Y & DIGESTIVES

78° 'Australian Whiskey'
Adelaide Hills, SA 18

Starward 'Two Fold'
Melbourne, VIC 13

Highland Park 'Valkyrie'
Kirkwall, Scotland 25

Aberlour 'A'Bunadh'
Speyside, Scotland 27

Bruichladdich 'The Classic Laddie'
Islay, Scotland 20

Hakushu 'Distillers Reserve'
Japan 25

Suntory 'The Chita'
Japan 17

Matsui 'The Tottori' Bourbon Barrel Whisky
Japan 17

Rittenhouse Rye Whiskey
America 18

Amaro Montenegro
Bologna, Italy 11

Frangelico liqueur
Canale, Italy 11

Amaretto Disaronno
Saronno, Italy 11



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