DESSERTS

Carrot Cake 16
walnuts, brown butter cream cheese frosting & cinnamon spice
served with vanilla ice cream

Bread & Butter Pudding 14
freshly baked vanilla bread pudding served on crème anglaise,
homemade caramel and vanilla ice cream

Summer Berry Tart 16
frangipane, citrus foam & raspberry sorbet

Yuzu Citrus 15
artisanal yuzu sorbet, prosecco & cinnamon poached pear,
tahitian lime zest

Crème Brûlée 13
served with strawberries & blueberries

Wooloomooloo Hot Chocolate Cake 19
with a warm liquid center & classic vanilla ice cream

Sticky Toffee Pudding 15
toffee sauce, almond crumble, sour cream chantilly

Selection of Artisanal Ice Cream & Sorbet 7
häagen-dazs vanilla, belgian chocolate, strawberry
raspberry sorbet, yuzu sorbet, seasonal flavor

After Dinner Drinks 45ml pour

limoncello, casa d'emilia tradizionale 12
graham's 10yr tawny port 14
2021 oremus, late harvest, vega sicilia 14
2003 château d'arche, sauternes 2eme cru classé, bordeaux 16



prices exclude tax and service charge