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## DESSERT

Bar & Grill Cheesecake with Marmalade and Mandarin Sorbet \$19

Creme Caramel \$18

Vanilla Panna Cotta with Strawberry Salad and Rose Granita \$19

Doughnuts with Cinnamon Pecan Ice Cream and Apple Sundae \$19

Chocolate Jaffa Mousse Cake, Rockpool circa 1992 \$20

Warm Rhubarb, Strawberry and Almond Pudding with  
Vanilla Sauce \$20

Passionfruit Pavlova \$18

Prune and Armagnac Crème Brulee \$20

Black Forest Trifle, Inspired by The Fat Duck's BFG \$20

Vanilla Macaron, Yoghurt Sorbet Sandwich with Berry Marmalade \$12

Blood Orange Sorbet with Fennel Meringue and Yoghurt \$10

Vanilla Ice Cream with Armagnac Syrup \$10

Passionfruit Marshmallows \$8

Dark Chocolate Bark with Cashews and Sesames \$8

Salted Butter Caramels \$8

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## CHEESE AND ACCOMPANIMENTS

Carles Roquefort, Sheep's Milk, Aveyron, France

Swiss Gruyere Vieux, Unpasteurised Cow's Milk, Switzerland

Biemme Reggiano, Raw Cow's Milk, Emilia-Romagna, Italy

Holy Goat La Luna, Goats Milk, Sutton Grange, Victoria

Mauri Robiola, Cow's Milk, Pasturo, Italy

Single Serve \$16

Selection of Three \$28

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