



Dessert

April Seasonal Ingredient: Chocolate

Chocolate mousse, citrus salad, toasted nuts, lemon sorbet, basil syrup (vg) \$18

Matcha mille feuille, passionfruit sorbet, white chocolate crumbs, passionfruit gel (v) \$18

Poached rhubarb, pistachio mousse, pistachio sponge, crème fraîche ice cream (v) \$17

Frozen mango parfait, coconut & lime marshmallow, shiso tea jelly (v.gf) \$17

"Affogato" Espresso shot, two scoops vanilla bean ice cream, biscotti (v) \$12

Chocolate truffle selection. Assortment of chocolate truffles (4 pieces) (v) \$15

Cheese

Selection of Australian cheeses, dried fruit, lavosh cracker (v)

Please ask your waiter for today's selection

One cheese \$11

Two cheeses \$19

Three cheeses \$25

Dessert Wines

	90ml	375ml
2015 Heggies Botrytis Riesling, Eden Valley, SA		\$50
2015 Frogmore Creek Iced Riesling, Coal River, TAS	\$14	\$55
2013 De Bortoli Noble One, Yarra Valley, VIC		\$52

To Finish

	30ml	60ml
1997 Seppeltsfield Para Vintage Tawny, Barossa Valley, SA		\$18
Sarpa Riserva di Poli aged grappa	\$14	
2006 Jacopo Poli Torcolato grappa	\$18	
Amaro Averna	\$12	
Amaro Montenegro	\$12	

One bill per table GST included
Complimentary Wi-Fi available – hhpublic
1.5% surcharge applies to credit card transactions
15% surcharge applies on Public Holidays
GF = Gluten Free
V = Vegetarian
VG = Vegan