

WOOL CUT

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.*

*Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*



PASTRY KITCHEN

Victorian cherries, whipped mascarpone, cherry sorbet, crisp meringue	25
Perfumed fruits, lychees, green almonds, set almond cream, white peach sorbet	25
Mango and coconut semifreddo, passionfruit curd, almond macaron	25
Set Valrhona chocolate, softened PX prunes, blood plums	25
Baked caramel, burnt pineapple, hot butter pine nuts	25

Petit fours	18
<i>Malfoy's beehive, Valrhona chocolate strawberry, pâte de fruit, macaron</i>	
Seasonal fruit on ice	18

CHEESE

Choice of 2 artisanal cheeses, smoked honeycomb, saba, dried organic fruit	30
Additional cheeses	12 ea

AUSTRALIAN SELECTION

Bruny Island C2 | Bruny Island, TAS | *Hard, raw cow's milk*
Long Paddock Bluestone | Castlemaine, VIC | *Blue, cow's milk*

INTERNATIONAL SELECTION

Germain Crottin de Chèvre | Loire Valley, France | *White mould, goat's cheese*
Brillat Savarin selected by Will Stud | Bourgogne, France | *Triple cream, cow's milk*
Gruyère AOP Réserve 1655 | Fribourg, Switzerland | *Raw cow's milk*



COFFEE

Coffee – Organic Rainforest Alliance by Vittoria Coffee	6
<i>For every kilo of Vittoria Organic Coffee sold, Vittoria Coffee donates \$1 to OzHarvest</i>	
Skimmed Almond Oat Soy	add 1

TEA

Tea – Premium Selection by TWG 1837	6
English breakfast Earl Grey Prestige Sencha Mint Chamomile Ginger, lemon & honey	

SWEET & FORTIFIED

	75ML
2025 Thomas 'Elevage' Sémillon Hunter Valley, NSW	28
Maxwell Honey Mead McLaren Vale, SA	9
2022 Domaine de Durban Muscat de Beaune-de-Venise Rhône Valley, France	23
2019 Royal Tokaji 'Late Harvest' Furmint Blend Tokaj-Hegyalja, Hungary	18

	60ML
Chambers Rosewood Rare Muscat Rutherglen, VIC	115
Warre's Warrior Reserve Ruby Port Douro Valley, Portugal	14
Warre's Otima 20 YO Tawny Douro Valley, Portugal	33
2002 Toro Albala, Pedro Ximénez Montilla-Moriles, Spain	38

COCKTAILS TO FINISH

Peaches and Cream	27
<i>Ketel One Vodka, Oloroso Sherry, peach syrup, orange bitters, lemon</i>	
Bellwether Blue	50
<i>Macallan 15YO Whisky, Blue cheese washed Cognac, Chocolate Antica Formula, Angostura bitters, chocolate bitters</i>	

