



Surcharge of 10% applies on Public Holidays.

Menu subject to change.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.



DESSERT WINE

90ml

2018 Mount Horrocks Cordon Cut Riesling	Clare Valley SA	19
Juniper Estate Botrytis Riesling	Margaret River, WA	13
Hokusetsu 'Umeshu' Plum Wine	Japan	16
NV Nakano 'Yuzu Umeshu' Plum Wine	Japan	16
Fruit Infused Sake	ask your waiter for the flavour of the day	11

PORT/SHERRY

60ml

NV Emilio Lustau 'San Emilio' Pedro Ximenez	Jerez, Spain	13
Penfolds 'Grandfather Fine Old Liqueur' Tawny	Barossa Valley, SA	17
NV Penfolds Great Grandfather Grand Old Liqueur 'Tawny'	Barossa Valley, SA	38

COGNAC

30ml

Hennessy VSOP	16
Hennessy XO	32
Hennessy Paradis	120
Richard Hennessy	290
Louis XIII	280

LIQUEURS

30ml

Bailey's	11
Chambord	11
Cointreau	11
Frangelico	11
Kahlua	11
Disaronno Amaretto	12
Galliano Vanilla	11
Grand Marnier	12
Paraiso Lychee	11
Pisco Barsol	14



DESSERT

Miso Cappuccino	19
Miso and Milk Chocolate Crème Brûlée, Coffee Chocolate Crumble, Vanilla Ice Cream, Coffee Foam	
Bento Box	22
Chocolate Fondant, Green Tea Ice Cream	
Nobu Cheesecake	22
Passionfruit Sorbet, Raspberry, Komomo Gel	
Lava Cake	22
White Chocolate and Green Tea Fondant Pineapple Compote, Yuzu Ice Cream	
Black Sesame Mousse	22
Black Sesame Yuzu Mousse, Black Sesame Soil, Yuzu Curd Ice Cream, Nori Tuille	
Taro Tiramisu	22
Taro Mascarpone Cream, Frangelico, Nikka Whisky and Coffee Infused Lady-Fingers, Coffee Crunch, Taro Ice Cream	
Cinnamon Nashi Pear Cake	22
Oat Miso Crumble with Cream Cheese, Butter Scotch Sauce, Toasted Coconut Ice Cream	
Homemade Ice Cream	13
Homemade Sorbet	13
Mochi Ice Cream (3pcs) Strawberry/Vanilla/Green Tea	13