

# Salt grill & Sky bar



## Desserts

Pavlova, vanilla mascarpone, charcoal meringue, balsamic strawberries, compressed kiwi, seasonal berries	19
Ondeh ondeh "lamington" pandan chocolate mousse, gula Melaka caramel, coconut snow & sponge	19
Coconut panna cotta, mango kaffir lime granite, pandan sago	19
Textures of chocolate, salted coffee, vanilla crème fraiche	19
Sorbet of the day	15
Selection of petit fours	14

## Cheese

Served with Tasmanian honeycomb, grapes, quince, lavosh

Aged cheddar - pasteurized cow's milk, hard Somerset, United Kingdom	
Brie au poivre - unpasteurized cow's milk, creamy, soft ripened-buttery, nutty, spicy Seine-et-Marne, France	
Comte du jura - 24+months unpasteurized cow's milk, semi hard, brown butter and roasted nut notes, sweet finish Franche-Comte, France	
Fourme d'ambert - unpasteurized cow's milk, semi hard, mildly blue veined, earthy and mushroom notes Auvergne region, France	
Reblochon - unpasteurized cow's milk, soft & creamy, washed-rind, smear ripen, mildly fruity, intense nutty finish, delicate and subtle Savoy region, France	
Bouton de culotte - goat's milk, semi hard, intense flavour, mild spice, tangy finish Burgundy region, France	
Tomme de savoie - unpasteurized cow's milk, semi firm, mild & creamy, soft citric tang, milky, nutty notes Savoie, France	

1 type 16 | 2 types 26 | 3 types 34 | Any additional 8

## Coffee

We are serving Toby's Estate 100% Arabica coffee

Double Espresso, Macchiato, Flat White, Café Latte, Cappuccino, Piccolo Latte, Café Mocha, Iced Coffee, Hot Chocolate	8.5
Espresso, Long Black, Ristretto	6.5
Liqueur Coffee	22
Affogato	13
Affogato with Amaretto	25

## Tea

English Breakfast, Jasmine Gold, Earl Grey, Pure Chamomile, Peppermint	8.5
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## Sweet Wines 60 ml

2011 Garbole Hestremo, Recioto della Valpolicella Veneto, Italy	38
2015 Yalumba FSW 8B Botrytis Viognier Wrattenbully, SA	20
2009 Silva Liastos Liatiko, Crete-Greece	27
2013 Pajzos Takaji Aszu, 6 Puttonyos Hungary	32

## Fortified Wines 60 ml

Ramos Pinto 30 years Tawny Douro, Portugal	30
Emilio Lustau San Emilio Solera Reserva PX Jerez, Spain	15
Osborne Fino Jerez, Spain	10

## Digestives 45 ml

Natalini Grappa Stravecchia Umbria, Italy	20
Il Gusto della Costa, Limoncello Praiano, Italy	20
Papidoux XO Calvados Normandy, France	23
Delamian  Pale & Dry XO-Cognac France	45
Nikka Whisky from Barrel Japan	22

## Liqueurs 30 ml

Baileys Irish Cream, Ireland	18
Dom Benedictine, France	18
Amaretto Disaronno, Italy	18
Vaccari Sambuca, Italy	18
Cointreau, France	18
Kahlua, Mexico	18
Tia Maria, Jamaica	19
Galliano, Italy	18

General Manager - Ken Kuwako  
Executive Chef - Jake Kowalewski

All our meats are free range farmed  
Minimum spend per person 40 lunch | 60 dinner

Please note a 10% service charge and 7% GST will be added to the final bill