



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

2018 Mount Horrocks Cordon Cut Riesling	Clare Valley SA	19
Juniper Estate Botrytis Riesling	Margaret River, WA	13
NV Emilio Lustau 'San Emilio' Pedro Ximenez	Jerez, Spain	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

Penfolds 'Grandfather Fine Old Liqueur' Tawny		15
Barossa Valley, SA		
NV Penfolds Great Grandfather Grand Old Liqueur 'Tawny'		38
Barossa Valley, SA		

COGNAC

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

LIQUEURS

Bailey's		11
Chambord		11
Cointreau Noir		12
Crème de Peche		11
Frangelico		10
Kahlua		10
Galliano Amaretto		10
Galliano Vanilla		10
Grand Marnier		12
Paraiso Lychee		11
Pisco – Santiago Quierolo		12



DESSERT

Miso Cappuccino	18
Miso and Milk Chocolate Crème Brûlée, Coffee Chocolate Crumble, Vanilla Ice Cream, Coffee Foam	
Bento Box	19
Chocolate Fondant, Green Tea Ice Cream	
Nobu Cheesecake	19
Passionfruit Sorbet, Raspberry and Komomo Gel	
Lava Cake	19
White Chocolate and Green Tea Fondant Pineapple Compote, Yuzu Ice Cream	
Black Sesame Mousse	19
Black Sesame Yuzu Mousse, Black Sesame Soil, Yuzu Curd Ice Cream, Nori Tuille	
Nobu Style Baklava	19
Pistachio Frangipane, Roasted Strawberry, Double Thicken Cream, Crispy Filo, Honey Yuzu Syrup, Strawberry Sorbet	
Passionfruit Coconut Sky	19
Blackcurrant Yebisu Sorbet, Passionfruit Orange Parfait, Caramelised White Chocolate, Coconut Mousse, Coconut Rocks	
Homemade Ice Cream	10
Homemade Sorbet	10