Salt grill & Sky bar

Desserts

Pavlova, vanilla mascarpone, balsamic, strawberries & compote, compressed kiwi, charcoal meringue	19
Ondeh ondeh “lamington” pandan chocolate mousse, gula Melaka caramel, coconut snow & sponge	19
Honey whisky panna cotta, dehydrated & compressed orange, chocolate tuile	19
Guava & blueberry trifle, caramelized guava, blueberry compote, fromage blanc, crumble	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, off-white,
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 goat’s milk,
firm & 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

Sweet Wines 60 ml

2015 Yalumba FSW 8B Botrytis Viognier Wrattonbully, SA	20
2008 Harbour Estates Cabernet Franc Icewine Niagara Peninsula, Canada	42
2006 Chateau Pajzos Aszu 5 Puttonyos Tokaj-Hegyalja, Hungary	32

Fortified Wines 60 ml

NV Yalumba Reserve Museum Antique Tawny Barossa, Australia	22
Ramos Pinto 30 years Tawny Douro, Portugal	30
NV Emilio Lustau San Emilio Solera Reserva Jerez, Spain	15
NV 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

Liqueurs 30 ml

Baileys Irish Cream, Ireland	18
Drambuie, Scotland	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