## DESSERTS

Jasmine & buttermilk pudding, mandarin, sheep's milk sorbet	19
2022 Frogmore Creek 'Iced Riesling', Coal River, TAS 14	
Coconut sorbet, apple granita, pineapple, sago	21
2022 Andrew Thomas 'Elevage' Semillon, Hunter Valley, NSW 12	
Chocolate, hazelnut, coffee layered cake, milk tea ice cream	19
2015 Lions de Suduiraut, Bordeaux, FRA 19	

## COCKTAILS

<b>LILYMU Espresso Martini</b> Wyborowa Vodka, Creme de Cacao, espresso, salted caramel	24
<b>LILYMU Affogato Martini</b> Wyborowa Vodka, Kahlua, espresso, chocolate, vanilla ice cream	24
<b>Pandan Old Fashioned</b> Pandan infused Chivas 12YO, toasted coconut, chocolate bitters	24



## DIGESTIF

Averna	10
Wakatsuru 'Umesky' whisky liqueur	13
AmaroMontenegro	11
Autonomy Australian Amaro	12

## TEA

8

White Peony Flavours of young peaches, light vegetal and biscuit

**Silver Jasmine** Flavours of sweet, fragrant jasmine

Honey Orchard Phoenix Flavours of honey dew, rock melon, honey and mild cinnamon

Red Mystic

Flavours of molasses and sweet malt

Peace & Quiet Flavours of honey, nectar and floral

1.5% surcharge on all credit cards. 1.65% surcharge on AMEX.Groups of 8 guests and above will be required to dine on our banquet menu and a discretionary service charge of 10% will be added to the final bill. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays which negates the large group service charge. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.