

## DESSERT MENU

*with suggested matching wines*

Warm apple & persimmon crumble, lemon oam, almond,  
vanilla ice cream 18

*2014 domaine rotier 'renaissance' loin de l'oeil, gaillac, southwest france 22 (75ml)*

Valrhona chocolate mousse, feuillantine, berries,  
dulce de leche ice cream 19

*stanton & killeen 'grand' muscat, rutherghlen, vic 24 (60ml)*

Saffron crème brûlée, bergamot gel, smoked thyme crumb, lemon dust  
19

*2014 riverby estate 'noble' riesling, marlborough, nz 15 (75ml)*

Selection of 3 sorbets served w/ berries 16

*Choice of: raspberry, pineapple, cherry*

Affogato – vanilla bean gelato w/ espresso & frangelico 17

## CHEESE

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A selection of three cheeses served w/ fresh pear, fig jam,  
muscatels, housemade lavosh 29

Individual cheese 16 each

Fourme d'ambert blue cheese, france

*2012 quinta do noval late-bottled vintage port, porto, portugal 15 (60ml)*

Maffra clothed cheddar cheese, victoria, australia

*2015 terres des templiers 'mise tardive' grenache, banyuls rimage, france 16 (75ml)*

The pines washed rind marilla, new south wales, australia

*2013 chartreuse de coutet botrytis sauvignon-sémillon, sauternes, france 19 (75ml)*

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