

DESSERT MENU

Berry Cheesecake Tart GF

Strawberry jam, cream cheese mousse, blueberries, raspberry sorbet, crisp meringue **16**

🍷 De Bortoli 'Noble One' Botrytis Semillon (90ml)
Griffith, New South Wales **15**

Chocolate Fondant

Caramel gelato, chocolate crumble, salted caramel sauce **16**

🍷 Valdespino 'El Candado' Pedro Ximenez (60ml)
Jerez, Spain **10**

Seasonal Local Fruit Textures GF VEO

Textures of seasonal fruit served with white chocolate powder **15**

🍷 Fiore Moscato (150ml)
Mudgee, New South Wales **10**

Australian Cheddar GFO

House seeded crisps, muscatels, quince **18**

🍷 Irvine 'Springhill' Merlot (150ml)
Eden Valley, South Australia **13**

After Dinner Drinks

Moco Espresso Martini **21**

Negroni **21.5**

Affogato **18**

Choice of:

Disaronno Amaretto, Baileys Irish Cream, Frangelico or no liqueur

GARDEN
KITCHEN & BAR

V VEGETARIAN VO VEGETARIAN OPTION AVAILABLE GF GLUTEN FRIENDLY GFO GLUTEN FRIENDLY OPTION AVAILABLE

Menu subject to availability and change. The Star Club Member discounts apply. Please be aware that our products either contain and/or are produced in kitchens which contain and/or use allergens. For allergen free options please speak with your waitperson. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol. GARDG06999/221123