



Executive Chef Paul Clune adapts his vast knowledge of modern cuisine to develop this seasonally inspired menu. Jpb Restaurant showcases the highest quality of locally sourced Australian ingredients, cooked and handled with utmost respect to produce appetising dishes with a hint of Swiss.

DESSERT

Australian Angel

Coconut mousse, meringue, raspberry gel gf 17

Chocolate Ganache

Toasted sesame seeds, mocha gel, matcha and chocolate truffle 17

Poached Mini Pears

With whiskey cake and clotted cream 17

Selection of Petit Fours 12

Selection of Australian Cheeses

With lavosh, quince paste and dried fruits 28

COFFEE & TEA

Flat White 6

Long Black 5

Cappuccino 6

Latte 6

Selection of T2 Teas 7

DIGESTIVES & LIQUEURS

Grandfather Port 14

Frangelico 10

Kahlua 10

Amaretto Disaronno 10

Patron XO Café 14