

Dessert

Chocolate & Pistachio , Pistachio Brulee layered with Chocolate Sable, served with a Light Sesame Sponge and Dark Chocolate Ganache <i>Our Dessert Wine Recommendation</i> NV Viedo de los Vientos, 'Alcyone', Tannat, Canelones, Uruguay, 22.00/glass	19.50
Feijoa Passionfruit Island , Coconut Mousse over a Light Banana Cake with Feijoa Compote, Feijoa and Passionfruit Sorbet and Filo Pastry Crisps <i>Our Dessert Wine Recommendation</i> 2012 Domaine de l'Arjolle, 'Lyrel', Muscat, VDP des Côtes de Tongue, France, 20.00/glass	19.50
Mandarin Cheesecake , Mandarin Cheesecake with Freeze Dried Citrus Crisps, Pink Grapefruit Marmalade and Mandarin Sorbet <i>Our Dessert Wine Recommendation</i> 2014 Friends of Punch, 'Noble', Riesling Botrytis, Yarra Valley, VIC, 14.50/glass	19.50
Rhubarb Rice Pudding , Madagascar Vanilla Poached Rhubarb Rice Pudding with Lemon Confit and Yuzu Sorbet <i>Our Dessert Wine Recommendation</i> 2007, Domaine Huet, Vouvray Mouelleux, 'Clos de Bourg' Chenin Blanc, Loire Valley, France, 20.00/glass	19.50
Calvados Souffle with Crème Anglaise and Green Apple Sorbet (<i>Available for dinner only</i>) <i>Our Dessert Wine Recommendation</i> 5 Years Père Jules, Pommeau de Normandie, 13.50/glass	19.50
Chef's Selection of Housemade Ice Creams or Sorbets	17.50
Selection of Three Cheeses from the GPO Cheese Room with Seasonal Accompaniments	31.00
Petit Fours, A Selection of Small Sweets (8 pieces)	16.50

All desserts, ice creams, sorbets, bread and accompaniments are house made by us at Prime

Dessert Cocktails

Jaffa Espresso Martini (Patron Cocoa/Silver Tequila/Cointreau)	26.00
Pear Belle Hellen (Pear Grappa/Cocoa Cream/Pear Juice)	28.00

Dessert Wines

13 Bunnamagoo Estate, 'Automne Semillon ', Mudgee, NSW	8.00
13 Terre à Terre, Botrytis Pinot Gris , Wrattobully, SA	12.50
17 Moscato d'Asti, Spinetta, Piedmont, Italy	13.50
14 Margan, Origine Botrytis, Semillon , Hunter Valley	13.50
12 Clos Lapeyre, 'La Magendia' Petit Manseng , Jurancon, France	14.00
14 Friends of Punch, 'Noble', Riesling , Botrytis, Yarra Valley, VIC	14.50
15 Disznókő, 'Late Harvest', Furmint , Tokaji, Hungary	15.00
12 Lions De Suduiraut, Semillon/Sauvignon , Sauternes, France	18.50
13 Domaine Rotier, Gaillac Doux 'Renaissance' Loin de l'oeil , Southwest, France	18.50
13 Laborum, 'El Povenir', Torrontés , Late Harvest, Valle de Cafayate, Argentina	17.00
12 Domaine de l'Arjolle, 'Lyrel', Muscat , VDP des Côtes de Tongue, France	19.50
07 Domaine Huet, Vouvray Mouelleux, 'Clos de Bourg' Chenin Blanc , Loire Valley, France	20.00
NV Viedo de los Vientos, 'Alcyone', Tannat , Canelones, Uruguay	22.00
82 Domaine Theulet-Marsalet, Semillon , Monbazillac, Southwest France	25.00

Fortified Wines

Galway Pipe Grand Tawny 12 Yr Old Port, Rutherglen, VIC	10.50
Stanton & Killeen, 12 Yr Old Classic Tokay, Rutherglen, VIC	13.00
Stanton & Killeen, 12 Yr Old Muscat, Rutherglen, VIC	13.00
5 Years Père Jules, Pommeau de Normandie, France	13.50
Henriques&Henriques, 5Yr,'Finest Medium Rich', Madeira, Portugal	15.00
13 Domaine du Mas Blanc, Banyuls, 'Collita', Grenache Noir, Roussillon, France	20.00
12 Niepoort, Late Bottled Vintage, Portugal	20.00
Maury, Mas Amiel, 10 Yr Old Maury, Sweet Grenache , Languedoc Roussillon, France	18.50
Quinta de Noval, 10 Yr Tawny Port, Portugal	22.50
Penfolds Grandfather, Fine Old Liqueur Tawny, Magill, SA	26.00
Pedro Ximenez, 'PX Gran Solera 25Yrs', Navazos, Spain	22.00
87 Don Pedro Ximenez, Toro Albála, Spain	25.00
00 Warre's, Vintage Port, Portugal	32.00
94 Quinta do Vesuvio, Vintage Port, Portugal	42.00

Please speak to waiter for full dessert and fortified wine list