

Dessert

Hazelnut Chocolate , Guanaja Chocolate Whipped Ganache coated with Gianduja Glaze served with Hazelnut Streusel, Crispy Praline and Hazelnut Ganache <i>Our Dessert Wine Recommendation</i> Maury, Mas Amiel, 10 Yr Old Maury, Sweet Grenache, Languedoc Roussillon, France 18.50/glass	19.50
Pineapple Dome , Roasted Pineapple with Frangipane Cake, Pina Colada Cream, Coconut Sable and Rum & Raisin Ice Cream <i>Our Dessert Wine Recommendation</i> 2012 Domaine de l'Arjolle, 'Lyrel', Muscat, VDP des Côtes de Tongue,, France, 19.50/glass	19.50
Wild Organic Honey Parfait , Honey Sponge, Almond Florentines, Granola with Vanilla Pastry Cream and Spiced Honey Sauce <i>Our Dessert Wine Recommendation</i> 2014, Margan, Botrytis Semillon, Hunter Valley, NSW 13.50/glass	19.50
Blueberry Cheesecake , with Gingerbread Crumble, Blueberry Compote, Lemon Verbena Chantilly and a Blueberry and Ginger Sorbet <i>Our Dessert Wine Recommendation</i> 2012 Alluviale Tardif, Sauvignon, Hawke's Bay, NZ 12.00/glass	19.50
Pink Grapefruit Souffle , with Juniper Berry Anglaise and Tanqueray Ten Gin Sorbet (<i>Available for dinner only</i>) <i>Our Dessert Wine Recommendation</i> 2016 Ridgeside, Ice Wine, Vidal, Niagara, Canada 19.00/glass Or Grapefruit Matching Cocktail 24.00/glass	19.50
Chef's Selection of Housemade Ice Creams or Sorbets	17.50
Selection of Cheeses from the GPO Cheese Room with Seasonal Accompaniments	Two Cheeses: 25.00 Three Cheeses: 31.00 Five Cheeses: 43.00
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 Wines

13 Terre à Terre, Botrytis Pinot Gris , Wrattontully, SA	12.50
12 Alluviale Tardif, Sauvignon , Hawke's Bay, NZ	12.00
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, Semillon , Botrytis, Yarra Valley, VIC	14.50
16 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
16 Ridgeside, Ice wine, Vidal , Niagara, Canada	19.00
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