

Jpb



*Executive Chef Paul Clune adopts 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 upmost respect to  
produce appetising dishes with a hint of Swiss.*

## *DESSERT*

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### ***Australian Angel***

*Coconut mousse, raspberry gel, crème chantilly*

*17*

### ***Chocolate Delice***

*Salted caramel, spiced cherry, kirsch sorbet 17*

### ***Vanilla Panna Cotta***

*Orange and mango salad, rum syrup, lemon  
infused crumb 17*

### ***Selection of Petite Fours 12***

### ***Selection of 3 Australian and Swiss cheeses***

*Served with quince paste, dried fruit, nuts,  
sourdough and crackers 30*

## *COFFEE & TEA*

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*Flat White 6*  
*Long Black 5*  
*Cappuccino 6*  
*Latte 6*

*Selection of T2 Teas 7*

## *DIGESTIVES & LIQUEURS*

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*Grandfather Port 14*  
*Frangelico 10*  
*Kahlua 10*  
*Amaretto Disaronno 10*  
*Patron XO Café 14*