



Dessert

17.50

Chocolate meringue **tart** with cappuccino anglaise

Coconut and banana crème **brulee** and 'langue de chat' biscuit

Cinnamon and orange **semifreddo** with macadamia crisp

Almond and pear **tart** with sabayon ice cream and pecan sandies

Chef's selection of **cheeses** served with homemade chutney and prune and pickled walnut log

Dessert wines

2005 clarence hill carina botrytis semillion w.a.	\$10.00	\$38.00
2004 de bortoli "noble one" botrytis semillon n.s.w		\$45.00
2004 jeir creek botrytis semillon canberra district act		\$38.00

Beverages

di manfredi coffee: flat white, cappuccino, café latte, espresso, long black, macchiato	\$5.00
hot chocolate, chai latte	\$5.00
affogato	\$7.00
twining teas: english breakfast, earl grey, darjeeling, irish breakfast prince of wales, russian caravan, lapsang souchong, jasmine-green	
herbal teas: green, peppermint, chamomile, lemon tang, petal, summer delight, après, berry, triple e	\$5.00

Axis restaurant and the National Museum of Australia opened their doors on 11 March 2001.

The name of the restaurant refers to Walter Burley Griffin's design for Canberra. Griffin's design was based on three lines, or axes: the land axis, the water axis and the municipal axis, all linking the federal centre of Canberra to the nation's state capitals.

Axis restaurant marks the meeting point of two of these lines:

One emanating from the Parliamentary Triangle and the other from Canberra's city centre. These axis tangle weirdly in a string of interesting forms and spaces that arrange both landscape and architecture into a continuum of algebraic (rather than geometric) clusters and flows.

Rod Barnett, *Tangled Destinies*, 2002, p. 139