

DESSERT MENU

Welcome to 2am: dessertbar, a culinary oasis nestled within the vibrant heart of W Sydney, curated by the visionary Janice Wong. Experience an extraordinary journey through desserts like never before, where artistry meets innovation in every creation.

Indulge in a blend of whimsy and sophistication that redefines dessert indulgence, promising an unforgettable culinary adventure.



Chocolate H2O

A signature Janice Wong dish which draws inspiration from beauty in the broken. A simple rock, a broken leaf. Inspiration and beauty are all around us. The rock is made of chocolate and water paired with gelato.

Bean to Bar Chocolate Mousse

Cocoa Crumble

Salted Caramel

Orange and Vanilla

\$26

Recommended Pairing
2020 De Iuliis Steven Shiraz
Hunter Valley, NSW

\$21



Waffle Mango Bubbles

A nostalgic combination of mango and cream. The base is layered with Australia's fragrant native ingredient, Geraldton Wax, and topped with fennel bubbles and bitter sour lemon aspen sorbet. A fun play and discovery of flavours using Australian native ingredients.

Geraldton Wax Mango Mousse

Lemon Aspen Sorbet

Cashew Praline

Waffle Sponge

\$26



Recommended Pairing

Tropical Treat

Brix Mango Rum, Quandong, Tropical Bitters, Lime, Orgeat

\$28

Applicable Surcharges: Credit Card 1.95% - Sunday 10% - Public Holiday 15%

Shades of Green

Drawn from the essence of Pandan (a native herb to South East Asia), featured in a Singaporean signature, Kaya Toast. Layered with Pandan yoghurt, and paired with crunchy elements of pistachio crumble, coconut meringue and brown butter tuile. Take a little Pandan Kaya ice cream with every bite.

Pandan Coconut Ice Cream

Coconut Mousse

Meringue

Pistachio Crumble

Pistachio Sponge

Brown Butter Tuile

\$26

Recommended Pairing

Devine Intervention

Moonshiner Clara St Kumquat Gin, Pandan, Coconut, Lemongrass

\$28



Strawberry Caprese

Playing with the different textures of strawberry, this dish reflects the first moment Chef Janice discovered her love for pastry. In the farms of Melbourne, she had her first taste of strawberries - earthy, grassy, sweet and sour.

Strawberry Ice Cream

Raspberry Fluff

Pickled Strawberries

Chartreuse Jelly

\$26



Recommended Pairing

Lemon Delights

OCD Lemon Drop Vodka, Strega, Myrtle Verjus, Citrus, Bubbles

\$28

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Warm Chocolate Forest

Influenced by Chef Janice's favourite Australian native ingredient, Lemon Myrtle, flavours that reflect the herbaceous and earthy notes of the morning scents of the forest when it wakes. This dish showcases hot and cold elements: lemon myrtle, warm chocolate paired with wattleseed brittle tart base, garnished with cold, earthy tonka ice cream.

Lemon Myrtle

Blackberries Warm Chocolate

Tonka Ice Cream

Wattleseed Tart

\$26

Recommended Pairing

Sweet Fashioned

Red Mill Gold Rum, Maple, Wattleseed, Aged Vanilla Bean

\$28



Avalanche Blue Cheese Cheesecake

Inspired by one of Chef Janice's favourite childhood snacks, cheddar cheese and biscuits. This is a flavourful dessert with candied figs and apricots in biscotti to accompany a rich, baked salty blue cheese spread. To finish it's garnished with compressed melon and rum-infused raisins.

Blue Cheese Cheesecake Spread

Biscotti

Compressed Melon

Raisins

\$26

Recommended Pairing

NV Chambers Old Vine Muscadelle

Rutherglen, VIC

\$18

Applicable Surcharges: Credit Card 1.95% - Sunday 10% - Public Holiday 15%



2am: Signature Cocktails

Lemon Delights

\$28

OCD Lemon Drop Vodka, Strega, Myrtle Verjus, Citrus, Bubbles

Otter Craft Distilling (Lilyfield 5.8km)

OCD creates a product that uses only premium ingredients from suppliers that can show provenance, sourcing locally for core spirits. All OCD spirits are created using barley that is grown and malted from the Riverina in NSW. Barrels are sourced locally and globally, and all are ethically sourced. OCD is committed to creating products in a way that is respectful to all of our suppliers and their ingredients.

Tropical Treat ◊

\$28

Brix Mango Rum, Quandong, Tropical Bitters, Lime, Orgeat

Brix Distillers (Surry Hills 3.6km)

Hand-crafted through small batch production, Brix is proud to say they use no artificial flavours or colours, just the highest quality ingredients, native or locally sourced wherever possible and the best quality barrels to create the well-rounded and complex flavours of our range of rums.

◊ Available Non-Alcoholic

Devine Intervention**\$28**

Moonshiner Clara St Kumquat Gin, Pandan, Coconut, Lemongrass

Moonshiner (Newtown 7.8km)

Proudly local, Moonshiner has named each gin creation after the streets surrounding them in Newtown. Take a moment to walk these streets and be enchanted by the world class street art, eclectic architecture, colourful gardens and welcoming locals.

Sweet Fashioned ♦**\$28**

Red Mill Gold Rum, Maple, Wattleseed, Aged Vanilla Bitters

Red Mill Rum (Rozelle 5.2km)

Red Mill Rum is something entirely new – but the label has deep historical roots. Established in 1933 by George “Bunny” Fesq, the original Red Mill Rum was once an Australian best-seller. Now, Bunny’s great-grandson David is carrying on this legacy.

Zero Alcohol

NON 1**\$16**

Salted Raspberries & Chamomile

NON 3**\$16**

Toasted Cinnamon & Yuzu

Applicable Surcharges: Credit Card 1.95% - Sunday 10% - Public Holiday 15%

Wine by the Glass

SPARKLING

Gilbert Méthode Traditionelle \$28
Orange, NSW

WHITE

Mada Pinot Gris \$18
Hilltops, NSW

De Beaurepaire La Comtesse Chardonnay \$18
Rylstone, NSW

ROSÉ AND SKIN CONTACT

Mercer Rosato \$17
Orange, NSW

See Saw Gee Gee Pinot Gris & Gewürztraminer \$17
Orange, NSW

RED

Gilbert White Label Pinot Noir

Orange, NSW

\$19

De Iuliis Steven Shiraz

Hunter Valley, NSW

\$21

SOMETHING SWEET

Glenguin Botrytised Sémillon

Hunter Valley, NSW

\$13

Chambers Old Vine Muscadelle

Rutherglen, VIC

\$18

Applicable Surcharges: Credit Card 1.95% - Sunday 10% - Public Holiday 15%

