



Dessert Menu

Apricot Crumble | Pistachio | Lemon Myrtle Ice Cream | 17

Chocolate | Hazelnut | Coffee Soil | Sorbet | 18

Crème Brûlée | Raspberries | Yuzu | 16

White Chocolate + Macadamia Semi Freddo | Mango | Lavender Syrup | 18

Pineapple + Passionfruit Tart | Clotted Cream | 17

Cheese

Bouche D'Affinois | *Lyon France*

Luxurious double cream, buttery, smooth and soft with a salty tang on the finish

Shadows of Blue | *Gippsland Australia*

Mild and approachable creamy blue cheese wrapped in a natural wax

Picolin Chevre | *Périgueux France*

This creamy and dense goats cheese is flavourful and aromatic with hazelnut notes

Fine Cheese Co. Aged Cheddar | *Somerset England*

This cloth bound cheddar cheese has been matured in natural caves which helps to give it a characteristic earthy finish

Selection of Two | 24

Selection of Three | 36

All Cheeses are served with:

Pear | Truffle Honey | Walnut Bread | House Made Lavosh