



## Dessert Menu

Pear Crumble | Caramel Cream | Spiced Syrup | Candied Walnuts | 17

Chocolate Fondant | Hazelnut Ice cream | Ginger Mousse | 18

Malt Custard Brûlée | Blueberry Compote | Almond Biscotti | 16

Tonka Bean Tart - Rhubarb | Strawberry | Meringue | 18

Rum Baba | Pineapple | Crème Fraiche | Passionfruit Caramel | 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 Chèvre | *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