



Dessert Menu

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

Chocolate Fondant | Hazelnut Ice cream | Ginger Mousse | 18

Crème Brûlée | Raspberries | Yuzu | 16

Tonka Bean Tart - Rhubarb | Strawberry | Meringue | 18

Rum Baba | Pineapple | Crème Fraiche | Passionfruit Caramel | 17

Cheese

Paysan Breton L'Original Brie | *Brittany France*
Luxurious and creamy, with a unique earthy flavour

Charlton's Choice Buffalo Milk Blue | *Riverina Australia*
Mild and approachable creamy blue cheese

Jester Washed Rind | *Adelaide Hills Australia*
This creamy goat and cow's milk cheese is aromatic with hazelnut notes

West Country Farmhouse Cave Aged Cheddar | *Dorset England*
This cloth bound cheddar cheese has been matured in natural caves which helps to give it a characteristic sweet and earthy finish

Selection of Two | 24

Selection of Three | 36

All Cheeses are served with:

Pear | Truffle Honey | Walnut Bread | House Made Lavosh