



Dessert Menu

Crème Brûlée | Almond Biscotti | Yuzu | Berries | 18

Apple Tarte Tatin | Anglaise | Brandy Ice Cream | Cinnamon Crisps | 19

Five Spice Chocolate Fondant | Vanilla Ice Cream | Crystallised Ginger | 18

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

Cheese

Woodside Jersey Brie | *Adelaide Hills Australia*
Luxurious and creamy, with a delicate finish

Berry's Creek Oak Blue | *Gippsland Victoria*
A gorgonzola style, this cheese has a lingering and intense power.
Heavily veined and aged for 3 months

Arnoldi Taleggio DOP | *Val Taleggio Italy*
Soft washed-rind, soft cow's milk cheese with a distinct nutty flavour

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

One Account Per Table