



## Dessert Menu

Crème Brûlée | Almond Biscotti | Yuzu | Berries | 18

Mango | Coconut Panna Cotta | Sticky Rice | White Chocolate | 19

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

Chocolate Marquise | Raspberry | Macadamia Praline | Vanilla Anglaise | 18

### 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**