



Dessert

Crème Brûlée | Almond Biscotti | Yuzu | Berries | 16

Valrhona Opalys Panna Cotta | Chamomile Jelly | Raspberry |
Sweet Dukkha | Macadamia | 18

Caramelised Banana Tarte Tatin | Coconut Rocks | Dulce de Leche |
Dark Chocolate Sorbet | 17

Espresso Martini Soufflé | Vanilla Vodka Cream | Coffee Ice Cream
(please allow 25 mins) | 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 | 22
Selection of Three | 33

All Cheeses are served with:

Quince Paste | Muscatels | Honey | Walnut Bread | Lavosh

One Account Per Table
(Please note we are a cashless venue)