



DESSERTS

CHOCOLATE BROWNIE

Honeycomb, hazelnut, ganache, apple syrup vinegar, caramel apple ice-cream 14.0

WINTER POACHED CORELLA PEAR

Mulled wine, coffee cardamon ganache, coconut praline 14.0

PERSIMMON TART TARTIN

Hazelnut, lemon gel, Aleppo chili, speculaas ice-cream 14.0

DARK CHOCOLATE FONDANT

Caramel truffle, amaretto ice-cream 15.0

CHEF'S ICE-CREAMS AND SORBETS

4.5 scoop

CHEESE

Selection of 4 – 48.0, single – 16.0

BERRYS CREEK 'TARWIN BLUE' – GIPPSLAND, VIC

Cow's milk – Rich buttery texture, with a distinct creamy blue finish.

QUICKE'S EXTRA MATURE CHEDDAR – WEST COUNTRY, ENGLAND

Cow's milk – Cloth-bound, 18 month aged cheddar with sharp flavour and crumbly texture.

LE CONQUERANT CAMEMBERT - NORMANDY, FRANCE

Cow's milk – A soft outer white mould, encases a fudgy centre with notes of brassica and apple.

OCCELLI TESTUN AL BAROLO – SOUTH PIEDMONT, ITALY

Cow's milk – Semi-hard cheese rolled & marinated in Barolo skin and juice. Affectionately known as formaggio ubriaco - 'drunken cheese'.

DESSERT BEVERAGES

2015 HOLLICK 'THE NECTAR' BOYTRYTIS RIESLING

Coonawarra, S.A 15.0

Selection of port, whisky, Cognac & Armagnac available by the glass