

DESSERT

Fresh Raspberries & Vanilla Cheesecake 17
Caramelised Almonds, Chocolate Stick

Spice Central Tiramisu 15
"The Roaster Guys" Blended Coffee Beans, Kahlua, Ginger
Crumble

Praline Crème Brulee 14
Wafer Biscuit

Fresh Fruit Salad 9

Sorbet Selection 5 / Scoop
Blueberry & Armagnac
Ginger
Apricot & Toasted Almonds
Green Apple
Vanilla & Lemon
Pear Liquor

Please advise your waitperson of any dietary requirements or allergies.
10% surcharge applies on public holidays.

CHEESE

Cheese Tasting 9 Each | 25 All

Assorted Condiments, Crackers & Rustic Grissini

Woombye Blackall Gold: Intensely flavoured washed rind cheese with a delicate touch that will appeal to many palates.

Milk: Cow

Origin: Australia

Capitoule Caprinelle Tomme De Chevre: Semi hard and dense goats cheese with an aroma of milk and hay and a nutty character nearer the rind.

Milk: Goat

Origin: France

Berry's Creek Riverine Blue: The rich buffalo milk combines beautifully with the mould delivering a soft creamy mouth feel with a savoury flavour that finishes with a lingering lactic sweetened flavour.

Milk: Buffalo

Origin: Australia

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