

# mobius

## Desserts

Maple infused crème brulee, candied bacon 16

Chocolate for 2 (25 minutes) 24

*Dark chocolate soufflé; milk chocolate mousse with brownie soil,  
white chocolate ice cream sandwich, with macadamia*

Steamed banana pudding, praline mascarpone, whisky caramel 15

Lavender panna cotta, earl grey gel, orange blossom cream, marmalade 16

Passionfruit, coconut and matcha bombe Alaska, passionfruit sauce 16

Ice cream or sorbet selection, meringue rubble 14

Cheese board

*Selection of curated artisan local and international cheese, accompanied by lavosh and muscatels*

1 cheese 17 / 2 cheese 23 / 3 cheese 27

Cheddar

Maffra Cloth Aged Cheddar - Vic

“sweet upfront notes with complex after tones, and is matured to an age of between 15 months to 2 years”

Brie

BInnorie Brie – NSW

“develops a rich and creamy flavour with mushroomy notes produced by the bloomy rind”

Blue

Udder Delights Heysen blue - SA

“quite firm and moist with a fresh, slightly cheddar flavour. A rich melt in the mouth creaminess”

Semi hard

Le Secret de Compostelle – France

“contrasting notes of savoury and sweet. Aged for about eight months, it is an impeccably smooth and pliant”

Washed Rind

Pont L’Eveque – France

“very rich and soft cheese with a creamy and full-bodied flavour, made near the coast of Normandy, Pont l’Eveque is made using rich salty and almost pasteurized cow’s milk”

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The Mobius has no beginning or end, forever looping in time.  
Flowing from morning through to evening, from breakfast to long lunch to a relaxed drink at the end of the day.  
With seamless service, discover infinite opportunities to linger longer and enjoy the ebb and flow.