

dessert

chefs choice **crème brulee** with biscotti | 16 GFOR

seasonal sorbet, chocolate soil, balsamic glaze, fresh berries
| 14 GF DF Vegan

red wine poached pears, white chocolate ice cream, vanilla tuille | 16

chocolate fondant, raspberry coulis, torched meringue, coconut ice cream
| 16 GFOR

tasting plate - chefs selection of 3 desserts | 20

cheese

whole baked **camembert**, confit garlic ciabatta and fig glaze | 18 GFOR

small | 15 (choice of 2) large | 25 (choice of 4) extra cheese | 8

served with fresh nuts, dried fruit, grapes, lavash GFOR

d'affinois, **soft cheese** (france)

Maffra, **cheddar cloth** bound (australia)

Meredith **chevre ash** (australia)

cropwell bishop **stilton** (united kingdom)



Head Chef: Clinton Stievano
15% surcharge on public holidays

Manager: Marie Hartmann
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