



Dessert

Parisian Tartlet | Hazelnut Espresso Ice Cream | Caramelised Tangelo |
Vanilla Bean Oil | 18

Pistachio Parfait | Strawberry + Rhubarb Consommé | Yoghurt |
White Chocolate | 19

Dark Chocolate Cremeux | Raspberry | Coconut | Feuilletine | 19

Crème Brûlée | Coconut Sable | Marshmallow | Calamansi | 18

Cheese

Woombye Tripple Cream Brie | *Sunshine Coast, QLD*

Delicate white rind hides a rich and creamy centre. The addition of extra cream to the already rich jersey milk creates an exquisite cheese.

Valdeón Blue | *León, Spain*

Made with cow and goat milk, wrapped in maple and walnut leaves, the flavour is mildly spicy and salty with a buttery texture.

L'Artisan Fermier | *Geelong, Vic*

A semi-hard cheese reminiscent of the classic French Morbier with an ash layer in the centre. With the use of organic milk, the cheese is nutty in flavour with a smoky finish.

Charles Arnaud Comte 18 Month | *Jura, France*

Aged for a period of 18 months forming a dense texture, complex aroma of extreme nuttiness, buttery flavour and smooth finish.

Selection of Two | 24

Selection of Three | 36

All Cheeses are served with:

Quince Paste | Muscatels | Pear | Ironbark Honey Walnut Bread |
House Made Lavosh