



## Dessert

Valrhona Kalingo Chocolate Tart | Coconut | Cherry | Rosella | 20

Peanut Butter Parfait | Gingernut Crumb | Caramelised Banana | Dulce De Leche | 19

Strawberry Yoghurt Pannacotta | White Chocolate | Strawberry | Macadamia | 19

Customs House Crème Brûlée | Poached Blood Plum | Mascarpone | Feuilletine | 18

## Cheese

**Woombye Triple Cream Brie** | *Sunshine Coast, Queensland*

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

**Berry's Creek Mossvale Blue** | *Gippsland Victoria*

Beautifully balanced blue with striations of greenish-blue mould. Consisting of a creamy texture with a sweet after taste.

**L'Artisan Fermier** | *Geelong, Victoria*

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 | 26

Selection of Three | 39

All Cheeses are served with:

Quince Paste | Muscatels | Pear | Honey | Walnut Bread | Lavosh

One Account Per Table