

Dessert

Mango & macadamia cheesecake served with macerated strawberries & crème fraiche	16
Banana & Caramel Gateaux with maple walnut icecream, fresh berries & vanilla anglaise	16
Summer meringue roll with chantilly cream, berries & lychee liqueur (g)	16
Chocolate Tuxedo Gateaux with Swiss choc icecream & King Island cream	16
Apple & Rhubarb crumble served with espresso icecream	16
Affogato - espresso coffee & vanilla ice cream, with your favourite liqueur (g)	16
Selection from the cheese menu of three cheese of your choice for two people with spiced quince paste, dried fruit, & crisp breads (g)	28

(g) = gluten free (please ensure wait staff are aware of special dietary requirements)



Cheese Selection

Please select three of the following

Jindi Vintage Cheddar
Origin: Jindivic, Victoria

Traditionally aged for a minimum 3 years, this fine quality, matured cheese is well developed with a distinctive, lingering sharpness.

Jindi Triple Cream
Origin: Victoria

Triple Cream is made by adding extra cream to the fresh curd used to make soft-ripened cheeses.

Ashgrove Smoked Vintage Cheddar
Origin: Tasmania, Australia

At Ashgrove Cheese, Cheddar is only produced through the late spring and summer when the cows are in the peak of their lactation and the milk is ideally suited to Cheddar cheese production.. This version has been smoked with Tasmanian oak.

Gorgonzola Dolce
Origin: Lombardy, Italy

This cheese is made using pasteurised whole cow's milk and matured for between 50-90 days in either caves or a cellar. It has a delicate flavour, with a sharpness concentrated in the blue veins

Tasmanian Heritage Blue Brie
Origin: Tasmania

The mild blue character has a broad palate appeal and is a perfect blue cheese for beginners who may need to work up to the complex, fully developed flavour of a traditional blue

