



Dessert

Salted caramel crème brûlée, dehydrated peanut butter sponge, \$18
roasted peach, Amedei dark chocolate ice-cream

Summer pavlova, fresh berries, passion fruit sorbet \$18

Amedei chocolate fondant, coconut Chantilly, toasted coconut, \$18
chocolate shards

Honey bavaois, freeze dried Manuka honey chunks, \$18
fresh mango and yoghurt crumble, mango sauce

Dessert sharing plate \$39

Little sweet bites \$15

House made ice-cream and sorbet selection \$15

Affogato \$12

vanilla bean ice-cream, espresso, handmade biscotti



Cheese

Barossa Artisan, triple cream brie 60g | \$17.50
Barossa Valley, SA – cow's milk

*NV Veuve Clicquot Ponsardin Brut, Reims, FRA 26
2017 Maverick 'Trial Hill', Biodynamic, Riesling Eden Valley, SA*

La Dame, semi – hard cheese 60g | \$17.50
Barossa Valley, SA, goat's milk

*2017 Maverick 'Trial Hill', Biodynamic, Riesling Eden Valley, SA 17
2015 Terrazas Reserve, Malbec, Mendoza, Argentina, 16*

Blu di Caravaggio, blue 60g | \$17.50
Lombardy, Italy, buffalo milk

*2011 Fonseca 'Late Bottled Vintage' Port, Portugal, 17
2014 Carmes de Rieussec, Semillon / Sauv Blanc, Sauternes, FRA, 25*

Cheese tasting plate \$28

hand-made lavosh, fruit toast, fresh fruit and muscatels