

Dessert

Pina Colada Trifle

Compressed pineapple, coconut cream, almond sponge, lime sorbet

Autumn Pavlova

Vanilla bean yoghurt, fresh figs, honeycomb, Manuka honey 2 ways

Pumpkin Cheesecake

Bourbon caramel sauce, candied pecans, marshmallow meringue

Chocolate & Cookies

Valrhona dark chocolate mousse, white chocolate & hazelnut cream, triple chocolate cookie, white chocolate snow

Crème Caramel

Brandy & vanilla crème caramel, apple & raisin compote, almond crumble, crème fraiche ice-cream

All desserts \$18

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 – goats 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