

Dessert

Valrhona Chocolate Delice \$18

Candied cumquat, hazelnut praline, orange blossom

Spring Pavlova \$18

Mango, passionfruit marshmallow, raw macadamia nuts

Kaffir Lime Panna Cotta \$18

Tamarind tapioca pearls, baby shiso, coconut sorbet

Banana Custard \$18

Toffee pudding, shaved walnut, Havana Club gold rum jelly

Vanilla Shortbread \$18

Strawberry sorbet, Chantilly cream, poached rhubarb

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 – cows 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*

Venus Blue 60g | \$17.50

Gippsland, VIC – ewe 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

