

DESSERTS

Peanut butter parfait , brittle, raspberries, vanilla bean ice-cream (<i>gf</i>)	19.0
Chocolate Mousse 64% Dark chocolate, hazelnut praline, mandarin (<i>gf</i>)	19.0
Coconut Panna cotta coconut gel, charred pineapple, candied lemon, honeycomb (<i>gf</i>)	19.0
Tasting Plate to Share selection of mini desserts to be shared	28.0

CHEESE SELECTION

One cheese 15 | Two cheeses 25 | Three cheeses 32

All cheeses are served with lavosh, crisp fruit bread, quince and seasonal fruits.

Brie Fermier - Soft – Cow's Milk - France

Classic French brie, that is characterised by its delicate mushroomy flavour

Thomas Hoe – Blue Stilton - Cow's Milk - England

Rich and crumbly, with that distinctive blue cheese tang.

Capra Al Prosecco - Hard - Goat's Milk - Italy

Soft crumbly texture with delicate winery overtones; the aftertaste is long & sweet, perfumed with the prosecco wine that the cheese has been matured in

Section 28 - Monforte – Semi Hard– Cow's Milk – Adelaide Hills SA

Section28's Monforte is a semi-hard cheese with a complex, but not overpowering flavour. It is sweet, milky and fruity when young and these flavours become more concentrated as the cheese ages.

Jester – Soft – Goat's Milk, Cow's Cream – Adelaide Hills SA

Luxuriously soft and creamy, a unique mixed rind cheese that is packed with flavour

DESSERT COCKTAILS

Affogato

Espresso shot + vanilla bean ice cream scoop with a liqueur of your choice
- Baileys, Kahlua, Drambuie, Tia Maria, Frangelico or Cointreau -

15.0

Espresso 43 Grey Goose, Liqueur 43 & espresso shot

18.0

Café Dublin Jameson's, Baileys & espresso shot

18.0

TEA & COFFEE

Served with house made petit fours

5.0