



DESSERTS

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| Macadamia + Blood plum tartlet..... | 15 |
| Tropical Eton Mess w coconut cream + brown sugar meringue..... | 15 |
| Oat milk creme caramel w oat crumble + raspberry sorbet..... | 15 |
| Dark chocolate crème w blackberries + sour cream sorbet..... | 17 |

CHEESE (\$13 PER PORTION)

Australian cheeses served with apple , fresh honeycomb, lavosh and fruit bread

Pyengana Cloth Bound Cheddar, Pyengana , TAS

A Pyengana Clothbound Cheddar is a traditional clothbound cheddar with a fine texture and crumbly body, subtle flavours of herbs and hints of honey

Woombye Ash Triple Cream Brie, Woombye, QLD

A soft white mould cows milk cheese. Ash adds a delciate smokey flavour with hints of mushroom. The creamy texture typical of the award winning triple cream brie.

Berrys Creek Tarwin Blue, South Gippsland, VIC

The hero of the Berry's Creek Dairy. Highest awarded amongst the range. This mild cows milk blue offers a rich buttery flavour with a salt tang finish. Slight earthy undertones and a creamy texture. lactic flavour to this artisan cheese.

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