



DESSERTS

Banoffee Pie w peanut brittle + 70% dark chocolate.....	15
Strawberry Pavlova w rhubarb, rosella + creme brulee mousse	16
Valrhona Jivara Milk Chocolate w exotic fruit + hazelnut	17

CHEESE (\$13 PER 50 GRAMS)

Australian cheeses served with housemade accompaniments

BAY OF FIRES, CLOTHBOUND - TASMANIA - COWS MILK

A traditional cheddar rubbed in lard and clothbound for a minimum of 12 months. The flavour is buttery & herbaceous with a sharp lactic finish.

L'ARTISAN, MARCEL - VICTORIA - ORGANIC COWS MILK

A small, round soft cheese with a geotrichum mould enveloping the soft white paste. The flavour is mildly earthy and savoury, developing into a full bodied palette once ripened.

BERRYS CREEK, RIVERINE BLUE - VICTORIA - BUFFALO MILK

A strikingly white, creamy buffalo milk cheese, produced from a local herd of Riverine buffalo. It has a complex savoury flavour this is suprisingly mild, with a smooth and firm texture.