



DESSERTS

BANOFFEE PIE, \$15

Peanut brittle | 70% Dark chocolate

STRAWBERRIES AND CREAM, \$17

Champagne | Lemon verbena

VALRHONA WHITE CHOCOLATE PARFAIT, \$18

Mango | Passionfruit

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.