



(all \$15)

belgian chocolate tart with kahlua vanilla fudge sauce, vanilla bean ice-cream

caramelized banana & macadamia nut mille feuille

apple & raspberry pudding with king island double cream

vanilla bean crème brûlée, sour cherry & hazelnut brownie, cassis ice-cream

trio of sorbets with mixed berries & mint

CHEESE SELECTION (\$8 per cheese)

(with crackers, walnut bread, green apple & quince paste)

Tarago River Gippsland Brie (vic) – *White mould surface ripened brie style with a luscious creamy texture. Superb flavour for those who choose to enjoy their brie fully ripened.*

Maffra Cheshire Cheddar (vic) – *This cheddar has a mellow flavour with a slightly flakey texture and a noticeable acidity that leaves an excellent aftertaste.*

Tarago River Blue Orchid Quarters (vic) – *Adapted from a Danish blue recipe, this style differs in its apparent creamy texture. This blue mellows with age into a sharp, sweet, full flavoured cheese and makes a perfect accompaniment to a glass of your favourite dessert wine.*

DESSERT WINES

(Glass/375ml)

Heggies Vineyard Botrytis Riesling, Eden Vale SA	10/46
Chateau du Pavillon Sauternes, Bordeaux, France	11/48
Stefano Lubiana Moscato style Alfresco, Granton Tas	48
Kracher Beeranauslese Cuvee, Illmitz, Austria	52