



chocolate tasting plate (<i>four little treats</i>)	16.5
coconut & kaffir lime brulee, dragon fruit & mango salad, lime shortbread	16.5
poached peach & rosewater cheesecake, pistachio nut crumble	16.5
cherry semifreddo, spiced cherry compote, caramelized white chocolate, cinnamon wafer	16.5
trio of sorbets, strawberries & mint	16.5

CHEESE SELECTION (*with crackers, roasted red grapes, corella pear & quince paste*)

Mary Valley Gildora Triple Cream Brie (qld) - *Mild, rich & creamy textures with subtle hints of mushroom*

Kenilworth Black Wax Vintage Cheddar (qld) - *Hand made & matured over twelve months, this is a traditional sharp English style cheddar with a great robust flavour*

Jindi Blue (vic) - *a truly delicious creamy blue vein cheese made in the French tradition*

1 Cheese Plate	12
2 Cheese Plate	18
3 Cheese Plate	24

Dessert Wines (Glass/375ml)

2008 Frogmore Creek Iced Riesling, Cambridge, Tas	10/46
2005 Chateau du Pavillon Sauternes, Bordeaux, France	11/48
2011 Montevicchio Moscata (750ml), Heathcote, Vic	48
2004 Kracher Beeranauslese Cuvee, Illmitz, Austria	52

Fortified

Tio Pepe Fino Dry Sherry	8
Yalumba Galway Pipe Port	8
Penfolds Grandfather Port	14

Cognacs

Remy Martin XO Cognac	17
Bas Armagnac Delord Recolte (1972)	17
Victor Gontier Calvados (1996)	17

Liqueurs

Chambord, Paraiso Lychee, Butterscotch Schnapps, Midori	8
Cointreau, Grand Marnier, Frangelico, Amaretto, Baileys Irish Cream	8
Drambuie, Kahlua, Tia Maria, White Sambuca, Galliano	8

Coffee/Tea

short/long black, macchiato	4
latte, flat white, cappuccino, hot chocolate	4
tea (<i>Tewantin Tea Merchant</i>)	4