

Dessert

Chilled rosewater & summer berry soup 14.5

Served with yoghurt sorbet

Vanillabean crème brulee 14.5

Served with spiced apple compote & green apple gelato

Beechwood honey & yoghurt panna cotta 14.5

Served with baked frangipane & strawberry salsa

Double chocolate espresso tart 14.5

Callebaut Belgium chocolate tart with macerated plums & orange blossom

served with double cream

Glazed peach tart 14.5

Served with peach sorbet, apple maple syrup and saffron silk

Cheese Board

Served with apple and mango chutney, quince paste, 17.5pp

fig & hazelnut bread & water crackers & home made lavosh

Served with the following:

Cashel Blue

A unique cheese that is Irelands first farmhouse blue. It is made on the dairy farm of Jane & Lois Grubb near Cashel. The milk used comes from pedigree Friesian cows.

Creamy & full of flavour, this blue is an utter delight.

Mahon

Originates in the capital of Menorca in Spain where it is produced by professionals in the art of cheese curing. Fresh farm made cheese is purchased weekly and then left to dry naturally. It is a hard cheese, not buttery but full of many unique smoky flavours.

Jindi Triple Cream

Created in Jindivick in Victoria, this fluffy white cow's milk triple cream is based on the original French cream styles. It has rich butter driven flavours with complex mushroom characters, which makes this cheese a delicacy from Australia.