



DESSERTS

Coconut crème brûlée with compressed pineapple, lime gel and pineapple sorbet	18.0
Pitch black dark chocolate dome, nougat heart and hazelnut biscuit	18.0
Apple bourdaloue butterscotch sauce, vanilla ice cream	15.0
Strawberry mille-feuille mascarpone bavarois, Qld strawberries, basil granite	15.0
Truffle doughnut with crème fraîche and chocolate crumble	14.0
Tasting plate to share selection of mini desserts to be shared and indulged	25.0

CHEESE SELECTION

A selection of cheeses from local and European artisans served with pear and apple chutney, handmade lavosh, and quince paste

1 x cheese selection 50g	12.0
additional cost per cheese 50g each	8.0

TRIPLE CREAM

Sharp citric, yeasty flavours near the rind, triple cream cheeses taste rich and creamy

SEMI HARD / HARD

This cheese has concentrated nutty textures, the factor that controls cheese hardness is moisture content, pressure packed into moulds and aging time.

GOATS / EWE / SHEEP

Semi mature white mold goats milk cheese, robust and tangy flavours with luscious citric tones

WASHED RIND

Creamy consistency, similar to a brie, but with subtle stronger aromas and components. This cheese has been periodically cured in a brine that impart pungent odours and distinctive flavours

BLUE MOULD

The texture of loosely presses curds with blue mould grows within the cheese as it age. Some of the renowned cheeses are each with its own distinctive colour, flavor, texture and aroma.

DESSERT COCKTAILS

Affogato is a coffee based beverage, taking a scoop of ice-cream served with a shot of espresso on the side and accompanied by a liqueur of your choice Baileys, Kahlua, Drambuie, Tia Maria, Frangelico or Cointreau	15.0
Espresso 43 grey goose, liqueur 43, and a shot of espresso	18.0
Café Dublin Jameson's, Baileys and a shot of espresso	18.0

TEA AND COFFEE

Coffee and Tea to your liking served with amaretti biscuit	5.0
--	-----