

DESSERT

Baked caramel cheesecake

w whipped frangelico sour cream, warm sticky caramel sauce
& crunchy salted pecans – 16

Warm rich chocolate brownie

drizzled in fresh cream, chocolate ice cream
& blueberry compote (gluten free) – 16

Passionfruit crème brulee

smooth passionfruit flavour w crispy toffee crust, fresh berries
& pistachio biscotti – 16

Almond & pear tart (Bourdaloue)

w orange marmalade caramel sauce, fresh cream & ice cream – 16

Baked tarte tatin (French apple tart)

caramelised cinnamon & apple on top of French puff pastry
w crème anglaise & vanilla ice cream – 16

Affogatto

vanilla ice cream, hazelnut Frangelico liquor & Toby's estate short black – 16

CHEESE

Tasmanian Heritage Farm House Double Brie

Maffra Cheddar

Fourme D'Ambert

w fresh apple, muscatels, quince paste & crackers.

One cheese 50g of the cheese of your choice - 12

Two cheese 100g of the cheese of your choice - 21

Three cheese 150g of the cheese of your choice – 29

