

## DESSERTS

DARK CHOCOLATE TART 21

*Pistachios, poached pear, ice cream*

GRAND MARNIER CRÈME BRÛLÉE <sup>(GFO)</sup> 21

*chocolate sorbet*

MANGO & PASSIONFRUIT TAPIOCA PUDDING <sup>(GF)</sup> 18

*passion fruit sorbet*

SALTED CARAMEL CHEESECAKE 21

*ice cream*

## AFFOGATOS

ALL \$18

*ESPRESSO WITH A SCOOP OF ICE CREAM  
& A SHOT OF YOUR FAVOURITE LIQUEUR*

THE DARK KNIGHT – *Mozart Dark Chocolate Liqueur*

PURE GOLD – *Mozart Gold Chocolate Liqueur*

WHITE OBSESSION – *Mozart White Chocolate Liqueur*

FRANGELICO – *Frangelico Hazelnut Liqueur*

TOFINI – *Salted Caramel Liqueur*

*Glass*  
DINING & LOUNGE BAR

## CHEESE

ONE CHEESE 16.9

TWO CHEESES 26.9

THREE CHEESES 36.9

*accompanied with crostinis, truffled honey & fresh grapes*

### OAK BLUE

**Milk | Cow Style | Blue Cheese Rennet | Non-Animal Origin | Gippsland, VIC**

*The flagship cheese in the Berry's Creek range, this fantastic blue has a lingering full mouth taste reminiscent of a gorgonzola. This cheese is heavily veined and aged for 3 to 4 months to achieve its rich, developed flavour and buttery mouthfeel.*

### MAFFRA PYRAMID CHEDDAR

**Milk | Cow Style | Cheddar Rennet | Non Animal Origin | Maffra, VIC**

*Maffra Mature Cheddar is aged to a distinctive smooth, sharp flavour, with peak maturity between 12 and 18 months. This cheese has subtle fruity tones offset by nutty notes.*

### CHARLESTON JERSEY BRIE

**Milk | Cow Style | White Mould Rennet | Non Animal Origin | Adelaide Hills, SA**

*The unique flavor and development of the Charleston is influenced by the co-existence of different moulds on its surface. These moulds ripen the cheese from the outside to the center over a period of about six weeks from the make date. When ripe, it's soft and creamy in texture and develops rich complex farmyard and mushroom characters.*