

Dessert

ALL \$16.9

STICKY DATE CAKE

spiced poached pear, pistachio crumb, vanilla mascarpone, butterscotch, salted caramel gelato

CRÈME BRÛLÉE (GF)

fresh berries, lemon curd, raspberry gel

DARK CHOCOLATE TART (GF)

mascarpone, passion fruit sorbet, raspberries

DECONSTRUCTED MANGO & PASSIONFRUIT CHEESECAKE

passionfruit sorbet

Cheese

ONE CHEESE 16.9

TWO CHEESES 26.9

THREE CHEESES 36.9

ACCOMPANIED BY DRIED FRUIT, NUTS, CRACKERS + TRUFFLED HONEY

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.

Wine Match - Wirra Wirra Church Block (Cab Sav) or John Duvall The Plexus (Grenache)

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.

Wine Match - Palliser Estate Pencarrow - (Pino Noir) or Tiefenbrunner (Grigio)

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.

Wine Match - All Sparkling, Champagne or Rose

Glass

DINING & LOUNGE BAR

Affogatos ALL \$17

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*

XO ROYALE – *Patron XO Cafe Tequila*

Liqueur Coffees ALL 17.0

IRISH COFFEE – *Jameson's Whiskey* MEXICAN COFFEE – *Kahlua*

JAMAICAN COFFEE – *Appleton Rum* ROMAN COFFEE – *Licor 43*

Dessert Wine

ANTINORI TENUTE MARCHESE VIN SANTO DOC 20 80

Tuscany, Italy

Port

GALWAY PIPE 10

VALDESPINO PEDRO XIMENEZ 'EL CANDADO' 10

PENFOLDS GRANDFATHER 22

Cognac

HENNESSY VS 12 HENNESSY VSOP 18

HENNESSY XO 35 HENNESSY PARADIS 160

Digestives

VILLA MASA LIMONCELLO 12 JAGERMEISTER 12

AMARO AVERNA 12 AMARO MONTENEGRO 12

FERNET BRANCA 12