

## D E S S E R T

Cocoa Barry dark chocolate terrine, candied orange, crusted macadamias, Cointreau ice cream	17.00
Vanilla crème brûlée with macerated blueberries	17.00
Honey peach tarte Tatin, vanilla bean ice cream, sugared cardamom seeds	15.50
Breezes “Eton Mess” with fresh berries, meringue, Chantilly	16.00
Selection of ice creams or sorbets	13.50
Tasting plate for two	37.00*

## C H E E S E

### **Tasmanian Heritage White Pearl Brie**

A luxuriously complex cheese with a strong, rustic flavour, an exceptionally rich and creamy centre with a mild earthy aroma. This brie is made to a classic French style recipe and will delight cheese connoisseurs and novices alike.

### **Jindi Cheese Old Telegraph Road Sapphire Blue**

An indulgent blue cheese with a rich and robust character. The well established blue veins create a slightly creamy texture that offers a gently sweet yet acidic taste profile.

### **Maffra Cheddar**

Aged for at least three years the cheddar is rich, full flavoured with a slight fruitiness and a sharp bite. The long maturation period creates a complex flavour and a slightly crumbly texture.

per 70g piece	10.00
Full cheese selection	25.00*

*All cheeses are served with lavosh, quince paste and a selection of fresh and dried fruit*