#### monté

# Dessert Wine

Heggies Vineyard, Riesling, Eden Valley SA 60ml 15

Langhorne Creek Vintage 2006 Port 60ml Serve Chilled 13

# Dessert

Vanilla Crème Brulee with Organic Date, house made citrus madeleines GF option

Green Apple Tarte Tatin, toasted almond, monte vanilla bean ice cream

Monte's Signature Passionfruit Souffle, cream anglaise and vanilla bean ice cream GF

Pavlova, three texture of strawberry, vanilla crème chantilly, passionfruit ice cream GF

Belgium Dark Chocolate Fondant, Dolce de leche, peanut brittle ice cream

Affogato, campos espresso, Frangelico, vanilla bean ice cream, chocolate shave GF

# *'Cheeses'* (part of dessert \$5 extra charge apply )

Single cheese served with accompaniments (50 grams per serve)

Additional cheese \$8

## Le Rustique Camembert (Normandy, France)

Le Rustique Camembert was first made in 1975 in Normandy. Its unique recipe is inspired by the original Norman Camemberts: full of flavour, with a rich, creamy texture.

### **Cropwell Bishop Stilton Blue (** Nottinghamshire, England )

Stilton has a dry brown rough rind around a creamy ivory paste with liberal blueing that spreads all the way to the edges. This cheese is full, rich and creamy with complex flavours of honey, leather, tobacco and molasses. The aroma is huge and spicy; the rind is edible and very pungent

### Maffra Cloth aged cheddar ( Gippsland Victoria )

This award winning cheddar is sweet and rich up front with complex after tones and a grassy aroma. The texture is moist and slightly crumbly