

## Dessert

**Heggies Vineyard Riesling** Eden Valley, 375ml 45/15

**Bleasdale Vineyards Rare Tawny 18 years old** 60ml 15

**Pitchfork Moscato** Margaret river, 750ml 40/10

**Vanilla Cream Brulee**, caramelized apple, butter scotch crumble,  
green apple sorbet, apple wafer

14

**Belgium Dark Chocolate Fondant**, salted peanut brittle, vanilla bean ice cream

14

**Pavlova**, texture of strawberries, passionfruit curd, cointreau and strawberry sorbet GF

14

**Monte's soufflé of the Day**, cream anglaise, vanilla bean ice cream GF

14

**Selection of sorbets and ice cream** with glass biscuit GF

13

**Affogato**, espresso shot, Frangelico, vanilla bean ice cream

13

## Cheeses

Single cheese served with accompaniments (50 grams per serve) 15

Additional cheese 8

### **Woodside Charleston Brie**

Adelaide Hills, SA

Charleston Brie is a true artisan cheese. The unique flavour is attributed to the multiple white moulds used on its surface. Once ripe the cheese develops its distinct rich and complex farmyard, mushroom like flavour.

### **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