

Dessert

Vanilla Cream Brulee, caramelized apple, butter crumble, green apple sorbet, apple wafer
14

Callebaut Dark Chocolate Fondant, raspberry puree, hazelnut brittle, raspberry sorbet
14

Citrus Pavlova, wild berries compote, vanilla mascarpone, passionfruit sorbet GF
14

Monte's soufflé of the Day, cream anglaise, vanilla bean ice cream GF
14

Selection of sorbets 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