

DESSERT

Carrot, blue cheese, walnut 16

Lemon, basil, sablé, meringue (gfo) 16

Affogato

2 scoops vanilla ice cream, double coffee shot 10

Add Frangelico, Cafe Patron, Baileys, Kahlua etc. 10

CHEESE SELECTION 1 cheese for 14, 2 for 17, 3 for 20

Your choice of cheeses, served with lavosh, fruit and lavender infused honey (gfo)

Cave Aged Cheddar (Cows Milk) Dorchester, England

Carried by hand two hundred feet underground into the Wookey Hole Caves in the Mendip Hills and left to mature.

Dellendale Nullarbor (Cows Milk) Denmark, WA

Offering rich, spicy aromas with a dense but smooth texture.

Gruyère (Cows Milk) Switzerland (pronounced "groo-YAIR")

A hard yellow Swiss cheese. Gruyère is sweet but slightly salty, with a flavour that varies widely with age.

Halls Suzette (Cows Milk) Wokalup, WA

A Pont L'Eveque style of creamy soft washed rind cheese.

Dellendale Triple Cream (Cows Milk) Denmark, WA

Classic, nutty, double cream brie.