

DESSERT

Rhubarb, buttermilk, vanilla, mountain pepper, pine nut 18

Hazelnut, wattle, black truffle, raspberry 18

Affogato

2 scoops vanilla ice cream, fresh espresso coffee 10

Add Frangelico / Baileys / Kahlua / Cointreau / Coffee Tequila +10

CHEESE SELECTION 1 cheese for 16, 2 for 19, 3 for 24

Your choice of cheeses, served with house made lavosh (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.

Gruyère (*Cows Milk*) Switzerland

A hard yellow Swiss cheese. Gruyère is sweet but slightly salty.

Halls Suzette (*Cows Milk*) Wokalup, WA

A pont l'evêque style of creamy soft washed rind cheese.

Dellendale Triple Cream (*Cows Milk*) Denmark, WA

Classic, nutty, triple cream brie.