

DESSERT

TART TATIN

Caramel Apple, Shortcrust Pastry, Vanilla Ice Cream 16

Please allow 20 Minutes

CHOCOLATE SOUFFLE FOR TWO

Vanilla Icecream 25

Please allow 30 Minutes

SPICED WINTER PUDDING

Apricot & Orange Blossom Puree, Rum & Raisin Ice Cream 16

CLAYFOUTIS AUX MYRTILLES

White Peach Coulis, Pistachio Brittle, Marscapone Ice Cream 16

VANILLA & WHITE CHOCOLATE MARQUISE

Apricot & Orange Blossom Jam, White Peach Anglaise 16

VANILLA ICE CREAM

Almond Praline & Seasonal Berries 12

MANGO CREMEUX

Chocolate Crisp, Macadamia Praline 16

FRANGELICO AFFOGATO

Vanilla Ice Cream & Frangelico 12

CHEESE

50g Per Serve with Parisienne Baguette & Pear 10

Soft Cheese

D'ARGENTAL BREBIS ROUSSE

Region-Lyon, France, Ewe's Milk

Aged for thirty days this square cheese exhibits a thin bright orange patchy rind. When young the flavour is rich and sweet, but as the cheese matures the stronger meaty, earthy flavours develop while the rind becomes a darker rusty orange colour. The texture is soft and velvety and sure to ooze deliciously on your cheese plate.

OLD TELEGRAPH ROAD TRIPLE CREAM

Region- Victoria, Cow's Milk

A True Triple Cream, made with 75% butterfat, its glorious white rind reveals the silky smooth, creamy soft cheese beneath. The Triple Cream White is an indulgent cheese because of its unique creamy texture. The milky, fruity flavour with a faint aroma of mushrooms becomes more intense and salty as it matures.

Hard Cheese

QUESO VALDEON

Region- Spain, Cow's Milk, Goat's Milk

This mixed-milk blue cheese is made from 90 per cent cow's milk and 10 per cent goat's milk which encourages the cheese's unique flavour characteristics. Additionally, 3 to 4 months ripening in the natural limestone caves that line the surrounding mountains provides a natural airborne blue mould that is transmitted to the cheeses when they are pierced. Quite strong and aromatic, Valdeon lingers long on the palate.

QUESO MAHON CURADO

Region- Menorca, Spain, Cow's Milk

Made from pasteurised cow's milk and the rind is rubbed with paprika and olive oil so it can develop the aroma of fresh peaches. The cheese is firm with a strong taste, not unlike cheddar.

TOSI GORGONZOLA DOP PICANTE

Region-Piedmont, Italy, Cow's Milk

Has a rich and creamy paste which is pale in colour with blue veins. The taste is sweet and round, slightly salty with a pleasant aroma.

CACCIOTONA DI CAPA INFIENO

Region-Italy, Goats Milk

This cheese has a semi-hard, compact interior of pale straw yellow colour. A maturing period of at least sixty days is required in order to obtain Caciottonas soft and delicate flavor. The outside is coated with fresh hay grown near the cheese factory, giving the cheese a delicious grassy scent and unique sweet aroma.

RED COW BEELER BIG VACCARINUS

Region- Switzerland, Cow's Milk

It is produced exclusively in the alpine region and villages of the canton Fribourg which gives it part of its name. This raw milk cheese has a distinct, tangy, slightly bitter taste with a very creamy, buttery finish. This cheese has a semi-hard, compact interior of pale straw yellow color.

A maturing period of at least sixty days is required in order to obtain Caciottona's soft and delicate flavor. The outside is coated with fresh hay grown near the cheese factory, giving the cheese a delicious grassy scent and unique sweet aroma.

BLACK SAVOURINE

Region- Yarra Valley, Victoria, Goat's Milk

Black Savourine is a cheese which has been ashed and then matured so that the white mould will grow on the surface of the cheese. This semi-matured Goat's cheese has developed flavours reminiscent of roasted nuts. The texture is firm but with some moisture and the aromas of the cheese accompanies the long extension of flavour.

DESSERT WINES

Grande Maison "Cuvee des Agnes" 2010

Appellation Monbazillac Controlee, France – Semillon Sauvignon Muscadelle 750ml Bottle 80
Glass 14

D'Arenberg "The Noble Botryotinia Fuckeliana" 2011

Sauvignon Blanc – Adelaide Hills 375ml Bottle 42 Glass 12

Chateau Rieussec "Carmes de Rieussec" 2nd Vin 2010

Appellation Sauternes, France – Semillon Sauvignon Muscadelle 375ml Bottle 70

Dr. Loosen "Urziger Wurzgarten" 2010

Mosel, Germany – Riesling Auslese 375ml Bottle 100

The Yard "Botrytis" 2013

Riesling – Frankland River, Western Australia 375ml Bottle 45

Mount Horrocks "Cordon Cut" 2011

Riesling – Clare Valley, South Australia 375ml Bottle 70

Chateau d'Yquem 1997

Appellation Sauternes, France – Semillon Sauvignon 375ml Bottle 935

SPARKLING DESSERT WINES

Moet & Chandon "Nectar Imperial" NV

Appellation Champagne, France – Pinot Noir Pinot Meunier Chardonnay 750ml Bottle 140

Chandon "Cuvee Riche" NV

Chardonnay Pinot Noir Pinot Meunier – Yarra Valley, Victoria 750ml Bottle 70