

DESSERT

Vanilla bean crème brûlée with pistachio praline, dried raspberries	18.50
Mango parfait with Strawberry tuille and orange caramel	18.50
Summer fruit tart with citrus curd, seasonal berries and fruits	18.00
Soft-centred chocolate pudding with Tia Maria ice cream and hazelnut praline	19.00
Raspberry soufflé with white chocolate ice cream and Persian fairy floss	20.00
Tasting plate for two (minimum two persons)* A selection of miniature hot and cold desserts	30.00
Ice cream and sorbet with a crisp tuille, fairly floss	17.00
Swiss chocolate, white chocolate, strawberry, vanilla dream, Tia Maria , lemon sorbet, mango sorbet (please choose four flavours)	

CHEESE SELECTION

Served with lavoush, toasted fruit bread and quince paste	20.50
King Island Dairy Black Label Double Brie <i>The indulgent flavour and delectable creamy texture of this double Brie has an intense secondary flavour similar to that of a washed rind cheese.</i>	
King Island Dairy Bass Strait Blue <i>A soft blue cheese with a mild favour and delicate green white mould.</i>	
Cheddar Maffra Wax <i>This third generation cheese making family are known for their cheddars. Creamy and well defined bite and clean finish.</i>	
King River Gold Washed Rind <i>This is a speciality washed rind cheese developed at Milawa Cheese Company, it has a smooth texture and subtle flavour, which becomes firmer with age.</i>	

*Not available with dinner special
All prices are GST inclusive.