

## CHEESE

**Rosso di Langa** Origin: Italy

Cow & sheep's milk washed rind with fig and walnut roulade

**English Cloth** Origin: United Kingdom

Cloth bound cheddar, aged 18 months with wine poached pear

**Onkaparinga Brie** Origin: Australia

Cow's milk double cream brie with quince paste

**Bleu des Causses** Origin: France

Blue vein cow's milk, aged 4 months with nectarine

*All cheeses are served with lavosh*

*One Choice 14*

*Two Choices 26*

*Three Choices 30*

## CHEESE SPOTLIGHT

**King Saul** Origin: Adelaide Hills

Australia's very first raw milk blue cheese – served with truffled honey, nectarine puree and wild rice crackers 25

## DESSERT

Strawberry mousse, blood orange jelly & coconut macaron 12

White chocolate & strawberry cheesecake, lime meringue & coconut custard 14

Chocolate walnut brownie, salted caramel & peanut ice cream & brandy tuille 14

## CHOCOLATE

*Steven ter Horst Chocolate from Adelaide*

Stephanie – vanilla ganache in dark chocolate rolled in coconut 2.5 ea

Fleur de Sel – luscious salted caramel chocolate 2.5 ea

Hedgehog – crunchy milk chocolate praline with crepe crumbs 4.5 ea

Assorted flavours 60 gram block 6.5 ea

## DESSERT COCKTAILS

Espresso Martini ~ our secret adaptation of this cocktail 20

Strega Torrone ~ Strega liqueur & rich dark chocolate 20

## TEA & COFFEE

Chai, Darjeeling, Earl Grey, English Breakfast, Just Chamomile, Just Peppermint, Sencha Green by T Bar From 4.8

Coffee by D'Angelo Coffee From 3.8

