DESSERT
Milk Chocolate and Caramel Mousse with Fresh Raspberry and Caramel Ganache $23
Crème Caramel $23
Catherine’s Passionfruit Pavlova $23
Baked Cheese Cake with Goats Curd, Walnuts and Quince $25
Profiteroles with Pistachio Ice Cream and Warm Chocolate Sauce $23
White Chocolate and Lime Curd Tart with Citrus Sorbet $25

CHEESE
Single Serve $19 / Selection of Three $36
Onetik Ossau Iraty, Ewe’s Milk Basque, France
Mas Amiel Maury 10yo $10
Yarra Valley Dairy White Savourine, Goat’s Milk Yarra Valley, Australia
2016 Abbazia di Propezzano Trebbiano d’Abruzzo $16
Colston Basset Stilton, Cow’s Milk Nottinghamshire, UK
Longrow 18yo, Campbeltown $38
Pyengana Cheddar Aged Clothbound, Cow’s Milk Tasmania, Australia
Belgrove Peated Rye, Kempton Tasmania $43
Le Marquis Brie, Cow’s Milk Île de France, France
Willie Smith’s Original Organic Cider, Tasmania $13
Langres Plateau, Cow’s Milk Langres, France
2015 Chandon Rockpool Cuvée, Yarra Valley $19

PETIT FOURS
White Chocolate and Sesame Macaroons $12
After Dinner Mints $9
Salted Butter Caramels $9
Apple Crumble Tarts $12
Chocolate Lamingtons $12
Selection of Petits Fours per person $15