

DESSERT

22

Hokey Pokey Bombe Alaska

Crunchy honeycomb toffee, vanilla creamy butterscotch ice cream, mango sorbet, Swiss roll sponge, burnt Italian merengue, passionfruit coulis

Chocolate Baileys Nutella Cigar (CA)

Baileys Nutella ganache, burnt white chocolate jam, diplomat cream, ash chocolate crumble

Golden Strawberry Entremet

Bergamot whipped ganache, strawberry cremeux, strawberry marmalade, lemon myrtle financier

Sunsets Tres Leches

Vanilla yoghurt madeleines, praline bubbles, vanilla tarragon cream, dulcey namelaka

Peach Charlotte (GF)

Nectarine and peach compote, blood peach Monte's, citrus berry rice crisps

Wild Hibiscus Verrine (GF/CA)

Mandarin brûlée, caramelized white chocolate macadamia streusel, coconut sorbet, wild hibiscus foam, champagne gel

CHEESE

Served with crackers, dry fruits, nuts, quince

Single 18 | Duo 32 | Trio 39

Sunny West Cheddar

A creamy, mild cheddar with a bright orange rind

Made in Denmark – West Australia

La Dame Goat

A rare, semi-hard goat milk cheese matured to mellow and develop yeasty aromas, flaky textures and a savoury, nutty finish

St Columba Blue

A creamy, blue cheese handcrafted with pure Pyengana milk

Triple Cream Brie

Triple Cream Brie is a luxuriously rich and buttery soft white cheese with the aroma of sweet jersey cream