

DESSERT

Milk Chocolate and Caramel Mousse with
Fresh Raspberry and Caramel Ganache \$23

Crème Caramel \$23

Catherine's Passionfruit Pavlova \$23

Coconut Milk Sponge with Pineapple,
Banana and Coconut Ice Cream \$25

Profiteroles with Hazelnut Ice Cream and
Warm Chocolate Sauce \$23

White Chocolate and Lime Curd Tart with
Citrus Sorbet \$25

PETIT FOURS

White Chocolate and Sesame Macarons \$12

After Dinner Mints \$9

Salted Butter Caramels \$9

Apple Crumble Tarts \$12

Chocolate Lamingtons \$12

Selection of Petits Fours per person \$15

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