

**DESSERT MENU** 

## DESSERT

Basil Strawberry Sorbet with Cucumber Champagne Granita 16 2024 Fraser Gallop 'Ice Pressed' Chardonnay, Margaret River, WA 18 / 90 (375ml)

Catherine's Pavlova with Passionfruit 23 2024 Vasse Felix 'Cane Cut' Semillon, Margaret River, WA 17 / 85 (375ml)

"Ferrero Rocher" Cuvee Cremeux, Hazelnut Praline Cream, Salted Caramel 22 2003 Seppeltsfield 'Para, 21 Year Old' Tawny, Barossa, SA 19 / 195 (750ml)

Chocolate Souffle with Pistachio Ice Cream and Warm Chocolate Mousse 49 [for 2] NV Fonseca '20 Year Old' Tawny Port, Douro Valley, Portugal 30 / 295 (750ml)

## PETIT FOUR

Petit Four Tasting Plate 13 per person (1 of each)

Passionfruit Marshmallow 12

42% Cuvee Caramelised Milk Chocolate Truffle 9 (2 pcs)

Passionfruit and Yuzu Tart 12

Wagyu Salt Salted Caramels 9

## **CHEESE**

Oregon Rogue River **Blue** USA, Served with Local Honeycomb

Ford Farm House Aged **Cheddar**, UK, Cow's Milk Served with Quince Paste

Papillon **Roquefort**, Sheep's Milk, Roquefort, France Served with Local Honeycomb

Single Serve 22 Selection of Two 31 Selection of Three 41 CHEESE + WINE 49

Oregon Rogue River Blue served with Honeycomb

2017 Jurtschitsch Grüner Veltliner Beerenauslese, Kamptal, Austria (75ml)