

## desserts

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panna cotta, turkish delight, grapes, iranian spun sugar, toasted ground pistachios 15.9

pavlova, peaches, passionfruit, grated white chocolate, mint 14.9

crème brûlée, chocolate hazelnut, espresso jelly, poached pear, sponge 16.9

lemon crêpes, lemon curd, candied lemon zest, chocolate ice cream, walnut praline 15.5

chocolate pudding, strawberry grappa puree, vanilla ice cream, coconut 17.5

gluten free desserts available on request.... oscar

## cheeses served w bread, crackers & fruit.....

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**hard**, bruny island C2

*origin: bruny island, tasmania, australia*

*milk source: cow*

*approximate age: 6-12 months*

*a classic cooked curd cheese made in traditional wooden hoops*

**soft**, tarago river triple cream

*origin: gippsland, victoria, australia*

*milk source: cow*

*approximate age: 7 to 8 weeks*

*having tripled the amount of cream creates a rich decadent curd with complex flavours.*

**blue** – strezlecki goat blue

*origin: gippsland, victoria, australia*

*milk source: goat*

*approximate age: 3 months*

*named after the gippsland mountain ranges, the strezlecki blue has a sweet, yet fine, creamy texture with subtle goaty aromas.*

one – 13.9 / three – 19.8