

Dessert Menu

beetroot and white chocolate cheesecake

clove infused with sweet balsamic syrup and marscapone

\$12.00

individual hills rhubarb crumble

on grapefruit lisa caramel sauce and liquorice ice cream

\$14.00

salted caramel and peanut spring rolls

with warm chocolate sauce and vanilla bean ice cream

\$11.50

yoghurt, honey and thyme infused pannacotta

with apple pie biscotti, citrus pickled apple and lemon curd

\$12.00

banana, walnut and stout pudding

with porter toffee sauce, spent grain crumble and stout sorbet

\$12.50

flourless chocolate nemesis

maple pecans, chocolate soil and espresso ice cream

\$12.50

local cheese plate

selection of 'udder delights' cheese, hefeweizen pear, fruit & nut
compote and lavosh

\$21.50

