



# SAMPLE MENU ONLY

## DESSERTS

**Popsicles**, Chocolate Coated House Made Ice Cream, **\$13**  
Espresso / Chocolate Mint / Vanilla / Strawberry

**Almond Cake**, Roast Almond Praline, Whey Caramel Sauce, Quince Ice Cream, **\$15**

**Truffles**, Home Made Dark Chocolate (3), **\$11**

**Mint Slice Biscuits**, House Made (2) **\$8**

**Affogato**, Espresso Ice cream, Frangelico, Espresso, **\$22**

**Coffee-Four-Ways Affogato**, Espresso Ice Cream, Patron Espresso Tequila, Espresso, Chocolate coated Espresso Beans, **\$25**

## HOUSE MADE SORBETS & ICE CREAM

**Sorbets:** Lemon / Raspberry

**Ice Creams:** Chocolate / Espresso / Lemon Verbena/  
Chocolate Mint / Vanilla Bean

1 Scoop **\$6**, Additional Scoop **\$5**

## CHEESE PLATES

House Made Lavosh, Bread, Seasonal Fruit

**1 Cheese \$15 / 2 Cheese \$28 / 3 Cheese \$42**

*Selections Following Page*

## **CHEESE MENU**

### **Shadows of Blue (Victoria)**

Shadows of Blue is a mild, salty, cow's milk blue with made in the lush dairy country of Victoria's Gippsland.

### **Parmigiano Reggiano (Italy)**

Cow's hard cheese matured for a minimum of 24 months. Dry, crumbly, salty, and fruity, it is Italy's king of cheese.

### **Delice de Cremieres (France)**

Rich, indulgent triple cream cow's milk cheese with a soft, sweet and buttery flavour with a slight sourness and a hint of spice on the palate.

### **Manchego (Spain)**

Hard, matured cheese made from sheep's milk. Sour, salty taste with a slight note of piquancy and a light aroma of sheep's milk.

### **Langres (France)**

Shiny, slightly damp surface and a rich creamy texture with plenty of lingering flavour. Cow's milk

### **Coal River Triple Cream Brie (Tasmania)**

Rich milk combined with the finest cream, resulting in the ultimate Brie indulgence.

### **Wyngaard Goat Matured (Holland)**

Semi hard, alabaster white with a smooth texture that has a creamy mouth feel. Maturation over four months in their special caves results in a lingering complex flavour.

### **Taleggio (Italy)**

Rough, rosy coloured crust that omits a gentle yeasty, hay aroma. Ivory interior, soft and buttery with a fruity saltiness and slight tang that intensifies with age. Cow's Milk.

### **Adelaide Hills Persian Feta (Goat) (South Australia)**