

Housemade Desserts

“STRESSED” is DESSERTS spelt backwards...so why not try our wonderful desserts created by our Patisier

Dark Chocolate Delice

Dark chocolate delice with vanilla bean marshmallow, Graham cracker crumb, caramel sauce & dark chocolate sorbet 14.0

Honeycomb-ginger crumble

Warm Kumquat clafoutis with honeycomb, gingerbread crumble & mandarin ice cream 14.0

Affogato

House made vanilla ice cream served with espresso 7.0
Add Frangelico, Cointreau, Amaretto or Drambuie 14.0

Cheeseroom selected Cheeses

There is nothing a glass of wine & a piece of cheese can't fix...

Baked Camembert

21.5

Sweet Option

French 150g Camembert baked with honey and topped with candied walnuts, fresh seasonal fruit served alongside house made Grissini & organic bread.

Savoury Option

French 150g Camembert baked with garlic, thyme & white wine, topped with freshly sliced San Daniele Prosciutto, cornichons & olives, served with house made Grissini & garlic bread.

Seasonal Cheese Platter

One Cheese 10.5
Two Cheeses 19.5
Three Cheeses 26.5

Served with organic baguette, fruit & nut loaf, fig & quince preserve & fresh fruit. Serves are approximately 50g.

Check our blackboard or ask our friendly wait staff for our current cheese selection

Custom Cheese Platter

Make your way to the Cheeseroom, speak to one of our Cheesemongers and choose your own selection from over 100 cheeses.

\$5 for accompaniments + cheese weight at dine in price

Served with organic Baguette, fruit & nut loaf, fig & quince preserve, fresh fruit.

Serves are approximately 50g.