

DESSERT

18

Harcourt pink lady apple tarte tatin,

vanilla bean ice cream (allow 15 min)

Suggested wine match -

Munari Wines Late Harvest Viognier, Heathcote, Vic

Creme caramel, shaved pear, caramelised pinenuts

Ⓞ

Suggested wine match -

Chateau Lapinesse Sauternes, Bordeaux, France

Textures of chocolate: fondant, mousse, chocolate soil,
chocolate nib tuille, gold chocolate delice, white chocolate ice cream

Ⓞ

Suggested wine match -

Morris Classic Muscat, Rutherglen, Vic

Pavlova - passionfruit curd, charred pineapple, vanilla bean,
pistachio and blackberry sorbet

Ⓞ

Suggested wine match -

Wild Duck Creek 'Golden Duck' Muscat Blanc, Heathcote, Vic

TASTING PLATE

36

A small selection of The Woodhouse desserts

Ⓞ on request

CHEESE PLATE

28

Long Paddock Flannel Flower brie

Pygenya St Columba blue

Bays of Fire cheddar

Served with lavosh, vanilla quince paste, pear and pistachio

DESSERT WINES

Ask our friendly staff for our extended cocktail, fortified wines, liqueurs and cognac list.

