

DESSERT

20

Harcourt pink lady apple tarte tatin,

vanilla bean ice cream (allow 15 min)

Suggested wine match -

Munari Wines Late Harvest Viognier, Heathcote, Vic

Vanilla bean crème brûlée,

GF

wood roasted pear compote, almond biscotti

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

GF

Suggested wine match -

Morris Classic Muscat, Rutherglen, Vic

Caramel parfait, peanut dacquoise , dulce de leche,
caramel popcorn, peanut butter moss, caramel sauce.

GF

Suggested wine match -

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

TASTING PLATE

36

A small selection of The Woodhouse desserts

GF 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.

