

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

Wattle seed crème brûlée,

Ⓞ

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

Suggested wine match -

Morris Classic Muscat, Rutherglen, Vic

Strawberry gum cheesecake, sable almond breton, blackberries,

Ⓞ

strawberries, glazed blueberries

Suggested wine match -

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

TASTING PLATE

38

A small selection of The Woodhouse desserts

Ⓞ on request

CHEESE PLATE

30

Délice des Crémiers brie, France

Pygenya St Columba blue, Tasmania

Bays of Fire Cheddar, Tasmania

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.

