

## DESSERT

22

### **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

### **Caramel parfait,** peanut dacquoise, dulce de leche,

Ⓞ

caramel popcorn, peanut butter moss, caramel sauce

Suggested wine match -

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

## TASTING PLATE

40

A small selection of The Woodhouse desserts

Ⓞ on request

## CHEESE PLATE

36

*Délice des Crémiers* brie, France

*Granite Clothbound* cheddar, *Long Paddock*, Castlemaine

*Bluestone* blue cheese, *Long Paddock*, Castlemaine

Served with house lavosh, vanilla quince paste, pear and pistachio

## DESSERT WINES

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

