

DESSERT

22

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

(GF)

Suggested wine match -

Chateau Lapinesse Sauternes, Bordeaux, France

Textures of chocolate, fondant, mousse, chocolate soil,

chocolate nib tuille, gold chocolate delice,

(GF)

white chocolate ice cream

Suggested wine match -

Morris Classic Muscat, Rutherglen, Vic

Strawberry gum cheesecake, sable almond breton,

blackberries, strawberries, glazed blueberries

(GF)

Suggested wine match -

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

TASTING PLATE

40

A small selection of The Woodhouse desserts

(GF) 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.

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