

## 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,  
white chocolate ice cream

(GF)

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

*Délíce 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.

