



DESSERT

17

Lemon verbena yogurt cheesecake, white chocolate soil, hibiscus, meringue, poached blueberries, raspberries

GF

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream

GF

Caramel parfait, milk chocolate mousse, peanut dacquoise, honeycomb, popcorn, peanut butter moss, feuilletine shard, dulce de leche

GF on request

Tasting plate a small selection of The Woodhouse desserts

36

GF on request

CHEESE PLATE

\$12 each or \$32 for all cheeses

The Extravagant, L'Artisan, Geelong Victoria

A fascinatingly decadent triple cream cheese, which reflects the softer side of our climate and the generosity of the Timboon pasture.

Bay of Fire, cloth bound Cheddar, Tasmania

The cheese has a distinctive buttery yellow colour, the flavour is what a true cheddar should be – sharp, rounded, slightly salty and with a lingering finish.

Shadows of blue, Tarago River Cheese Company, Gippsland Victoria

Australia's first farmhouse blue cheese made only with milk from the herd of 280 Friesian cows. Matured in underground cellars, this cheese is generally soft and slightly runny in texture with a luscious, blue creamy flavour.

Served with house-made lavosh, baby figs, wood-roasted pear compote. Gluten-free crackers are available upon request.

DESSERT WINES

75mL

Disznoko Tokaji late harvest Furmint, 2016, Hungary

16

60mL

Campbells Topaque, Rutherglen, Victoria

13

Chambers Muscat, Rutherglen, Victoria

7

Ramos Pinto Tawny Port, Douro, Portugal

8

Valdespino El Candado Pedro Ximénez Sherry, Jerez Spain

9

To Albala Pedro Ximénez, Jerez, 1990, Montilla Spain

20

