



DESSERT

18

Strawberries and Cream: vanilla bean panna cotta, roasted strawberries, basil, strawberry jam, meringue and yogurt ice cream

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

Tintenbar Triple Brie, Nimbin Valley, NSW

A true icon of the Australian soft bloomy white mould cheese world. With a pure white mould rind, ageing to cream and caramel hues, it hides a luscious, gooey paste with a lemony chalky core when young.

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.

The Gabriel Coulet, Roquefort, France

Its white body with numerous bluish marbling and a velvety appearance will delight your senses with its scents of undergrowth and its delicate taste presence. Signature of the family house, this melting and delicate Roquefort will unveil all its aroma in the mouth.

Served with lavosh, young figs, wood roasted pear compote and somerset park walnuts. House-made gluten free lavosh available.

DESSERT WINES

75mL

Disznoko Tokaji Late Harvest Furmint, 2016, Hungary

16

Mount Horrocks Cordon Cut Riesling, 2020, Clare Valley, SA

15

60mL

Campbells Topaque, Rutherglen, Victoria

13

Chambers Muscat, Rutherglen, Victoria

7

Pondalowie Port, Bridgewater, Victoria

8

Valdespino El Candado Pedro Ximénez Sherry, Jerez Spain

9

To Albala Pedro Ximénez, Jerez, 1990, Montilla Spain

20

