



## DESSERT

17

**Orange mascarpone cake**, poppyseed tuille, pomegranate gel, white chocolate soil, orange cocoa nib milk sorbet, *Amaretto* syrup

GF

**Vanilla bean cheesecake**, Sable Breton, poached strawberries, crisp blueberries, pistachio dust, strawberry sugar glass and strawberry soup

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

GF

**Caramel parfait**, caramel mousse, peanut dacquoise, peanut butter moss, *Collin's* honeycomb, caramel glass, roasted peanuts and caramel sauce

GF

**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

*Frogmore Creek* Iced Riesling, 2017, Coal River, Tasmania

12

### 60mL

*Campbells Topaque*, Rutherglen, Victoria

11

*Chambers Muscat*, Rutherglen, Victoria

8

*Ramos Pinto* Tawny Port, Douro, Portugal

7

*Valadespino El Candado Pedro Ximénez* Sherry, Jerez, Spain

8

