

Cheese

Manchego Origin: Montes de Toledo, Spain

Semi-hard goat's cheese aged 6 months ŵ Adelaide Hills dried plums & lavosh 11

Parmigiano Reggiano Origin: Emilia-Romagna, Italy

Hard cow's milk cheese aged 2 years served ŵ fennel roasted walnuts & taralli 11

Brillat Savarin Origin: Normandy, France

Triple cream aged 2 months served ŵ Adelaide Hills apple paste & fresh bread 13

Bleu de Basque Origin: Pays de Basque, France

Blue vein sheep's milk, aged 6 months served ŵ creamed honey & pumpernickel 14

Dessert

Chevre cheesecake ŵ glazed pears and muscat soaked raisins 12

Treacle pudding ŵ almond cream and medjool dates 12

Affogato - vanilla ice cream, espresso coffee & Frangelico liqueur 14

Chestnut liqueur flavoured hot chocolate ŵ ossetti biscuits 14

Steven ter Horst Chocolate from Adelaide ~ 2.5 per piece

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Dessert Cocktails

Espresso Martini ~ our secret adaptation of this popular cocktail 18

Strega Torrone ~ Strega liqueur, rich dark chocolate & a dash of cream 18

Dessert Wine & Fortifieds by the Glass

Longview 'Epitome' Late Harvest Riesling ~ Adelaide Hills, SA 9

Château Broustet Muscadelle (100ml bottle) ~ Bordeaux, France 30

Campbells 'Classic' Muscat ~ Rutherglen, VIC 9

Dutschke Tokay ~ Barossa Valley, SA 9

Alvear 'Dulce Viejo 1927' Pedro Ximenez ~ Moriles, Spain 9

Ramos Pinto 'LBV' Tinta Roriz Touriga Nacional ~ Douro Valley, Portugal 2004

Coffee & Tea

Espresso, Caffe Latte, Cappuccino, Flat White, Moccha, Hot Chocolate, Macchiato
From 3.5

English Breakfast, Earl Grey, Lady Grey, Camomile, Green
From 4.5