

Cheese

Manchego - Spanish ewe's milk cheese, quince paste & crispbread	11.5
Parmigiano Reggiano - Aged 18 months served with honey and crispbread	12
Brebirousse D'Argental - Mild washed rind served with grapes and wood oven bread	12.5
Fourme D'Ambert - French blue served with roasted walnuts & oatmeal biscuits	11.5

Dessert

Affogato \hat{w} vanilla ice cream and Strega liqueur	10
Brown sugar pannacotta \hat{w} plum & walnut praline	10
Warm dark chocolate pudding served with double cream	10
Couverture (Bitter Sweet) Chocolate from Belgium Per 50 grams	4

Dessert Wine & Fortifieds by the glass

Coriole 'Racked' Semillon 2008 <i>McLaren Vale, SA</i>	9
Stanton & Killeen 'Classic' Tokay <i>Rutherglen, VIC</i>	9
Campbells 'Classic' Muscat <i>Rutherglen, VIC</i>	9
Warre's Warrior Tawny <i>Douro Valley, Portugal</i>	9