



## Dessert Menu

### udder stuff

Selection of 3 cheeses is \$35 - please ask wait staff for selections available

Single selection is \$15 Selection of 2 is \$25

\*all cheese served with seasonal fruits & house made bread

Gluten free bread/crackers available on request

### sweet as

Vanilla crème brûlée – dark chocolate & corn soil, vanilla ice cream, mixed berry compote (gf)	15.00
Red wine poached pear – rosewater crème anglaise, berry compote, vanilla ice cream (v,gf) available in vegan	15.00
Chocolate raspberry & hazelnut cheesecake (gf,vegan)	15.00
House made scones, Chantilly cream, house made jam	10.00
Affogato, vanilla ice cream, toffee & coffee bean shard, with liqueur of your choice	15.00

### sweet & sticky

	g	b
KI Wines 'Autumn Harvest' 2018	12	38
Hugh Hamilton 'The Ruffian' Liqueur Muscat N.V.	12	38

*All key ingredients have been sourced from South Australia, Fleurieu Peninsula & local growers, farmers.*

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*

v – Vegetarian gf – Gluten free