

Homemade Desserts & Cheeses

“STRESSED” is DESSERTS spelt backwards...so why not try our wonderful desserts created by our French Patisserie

Gianduja Chocolate Mousse gf

Gianduja mousse with milk crumb, dehydrated chocolate brownie, milk chocolate, ganache & fior di latte ice cream 14.0

Vanilla Cheesecake

Mascarpone & crème fraiche cheesecake with crystalised white chocolate, blackberry gel, candied walnuts & sheep’s yoghurt sorbet 14.0

Cherry-kirsch Tart nf

Cherry, kirsch & mascarpone tart with freeze dried black cherries & Tonka bean ice cream 14.0

Affogato

House made vanilla ice cream served with espresso 7.0

Add Frangelico, Cointreau, Amaretto or Drambuie 14.0

There is nothing a glass of wine & a block of cheese can’t fix... Live the cheese dream!

Check our blackboard or ask our friendly wait staff for our current cheese selection

One Cheese	}	with Accompaniments	10.5
Two Cheeses			19.5
Three Cheeses			26.5
Custom Board	\$5 for Accompaniments + Cheese weight at dine in price		
<p><i>Speak to one of our Cheesemongers in our Fromagerie and choose your own selection from over 100 cheeses. Accompaniments include Organic baguette, Fruit & Nut loaf, Fig and Quince preserve, Fresh fruit. Cheeses from the selection are approximately 50g serves.</i></p>			