

2KW DESSERT & CHEESE MENU

DESSERT

Pepperberry meringue, davidson plum mousse, strawberry (GF)	18.0
Finger lime caviar, candied lemon, white chocolate and yuzu ganache, lime sorbet (GF)	16.0
Warm doughnuts, lemon myrtle and white chocolate patisserie cream, toasted macadamia	16.0

CHEESE SELECTION

All cheeses served with lavosh and matching accompaniments

LE VIEUX GUY France <i>Raw Cow's Milk, animal rennet, semi hard 18 months aged</i>	12.0	BAY OF MARTYRS Victoria <i>Cow's milk, non animal rennet, blue vein 2 months aged</i>	12.0
MILAWA KING RIVER GOLD Victoria <i>Cow's milk, non animal rennet, washed rind 6 weeks aged</i>	12.0		

COFFEE & TEA

D'ANGELO COFFEE	4.5	THE DANDY TEA CO.	5.0
Espresso, Flat White, Cappuccino, Long Black, Latte, Macchiato, Piccolo		English Earl Grey, Queen's Breakfast, Indonesian Green, Spiced Chai Marsala, Lemongrass & Ginger, Chamomile Coma, Peppermint Please	
<i>Double Shot</i>	Add 1.0		
<i>Bonsoy or Almond Milk</i>	Add 1.0		
<i>Affogato</i>	Add 4.0		