

# CHEESE

## SELECT MINIMUM 50G

ALL CHEESES SERVED WITH APPLE & PEAR COMPOTE,  
QUINCE PASTE, WHEAT CRACKERS  
& HOUSE MADE FRUIT TOAST

### COMTÉ 25G - \$9

FUDGY TEXTURE,  
CONCENTRATED NUTTY AROMA,  
SMOKEY, SWEET AND SALTY ON THE PALATE

REGION: FRENCH ALPS - COWS MILK

### CASHEL BLUE 25G - \$9

FIRM YET MOIST,  
WITH A HINT OF TARRAGON & WHITE WINE

REGION: TIPPERARY, EIRE - COW'S MILK

### BRISQUE D'AFFINOIS 25 - \$9

ELEGANT SILKY TEXTURE DISTINGUISHES IT  
FROM OTHER TRADITIONAL WHITE RIND TYPES,  
MILD, SWEET MILK FLAVOUR

REGION: RHONES-ALPES, FRANCE - COW'S MILK

• CREDIT CARD SURCHARGE APPLIES •

# SWEET THINGS

## QUINCE & PEAR TART

MUSCOVADO ICE CREAM

16

## STRAWBERRY, ORANGE & CREAM

MERINGUE, ORANGE SPONGE,  
STRAWBERRY SORBET & MASCARPONE CREAM

16

## DARK CHOCOLATE MOUSSE

PASSIONFRUIT CURD,  
RICE CRISPY HAZELNUT & CHOCOLATE SHARD

16

## DOUGHNUTS

CITRUS CURD FILLING, BERRY MARMALADE  
& VANILLA ICE CREAM

15

## PETIT FOUR

MACARONS - 8  
CASHEW & SESAME CHOCOLATE SHARD - 8  
AFTER DINNER MINT - 8