

## dessert

16

**Chocolate molten cake**, hazelnut dauquoise, milk chocolate rose, white chocolate and vanilla bean mousse, Nutella moss and marshmallow

The Woodhouse wattle seed **brûlée**, wood roasted pear compote, almond biscotti

Harcourt Pink Lady **apple**, dulce de leche, cinnamon palmier, nutty crumble, caramel glass, Harcourt apple sorbet

**Vanilla bean cheesecake**, Sable Breton, poached strawberries, crisp blueberries, pistachio dust, strawberry sugar glass and strawberry soup.

**Caramel parfait**, caramel mousse, peanut dacquoise, peanut butter moss, yellow box honeycomb, caramel glass, roasted peanuts and caramel sauce

**Tasting plate** - A small selection of The Woodhouse desserts 32

**Petit fours** featuring locally inspired flavours 10  
by Hayley at *Indulge Fine Belgian Chocolates*

## cheese plate

\$12 each or \$30 for all four cheeses

*The Fermier, L'Artisan, Geelong Victoria*

This smeared rind semi-hard cheese features a nutty taste with pungent notes that become more obvious when old. Wonderful with any dry white wine.

*The Extravagant, L'Artisan, Geelong Victoria*

A fascinatingly decadent triple cream cheese, which reflects the softer side of our climate and the generosity of the Timboon pasture.

Clothbound cheddar, *Pyengana Farmhouse Cheese*, North Eastern Tasmania  
Australia's oldest specialist cheese still made on the farm according to traditional handmade techniques by fourth generation cheesemaker John Healey.

A fine textured crumbly body, with a subtle flavour of herbs and pasture and just a hint of honey.

*Gippsland Blue, Tarago River Cheese Company, Gippsland Victoria*

Australia's first farmhouse blue cheese made only with milk from the herd of 280 Friesian cows. Matured in underground cellars, this cheese is generally soft and slightly runny in texture with a luscious, blue creamy flavour.

Served with house-made lavosh, baby figs, wood-roasted pear compote.  
Gluten-free crackers are available upon request.

## dessert wines

### 75 m L

*Frogmore Creek Iced Riesling, 2017, Coal River, Tasmania* 12

### 60 m L

*Campbells Topaque, Rutherglen, Victoria* 11

*Chambers Muscat, Rutherglen, Victoria* 8

*Stanton & Killeen 12 Year Tawny, Rutherglen, Victoria* 12

*Ramos Pinto Tawny Port, Douro, Portugal* 7

*Valadespino El Candado Pedro Ximénez Sherry, Jerez, Spain* 8