

dessert

white & dark chocolate mousse \$13.50
sable biscuit, blueberry compote

individual pavlova \$13.50
cointreau strawberries, double cream

mango tarte tartan \$13.50
simmo's mandarin & mascarpone ice cream

lime pannacotta \$13.50
honey wafers, passionfruit

“goose” style affogato \$15.50
“simmo's” vanilla bean ice cream with your choice of baileys, frangelico, tia maria or cointreau with a double shot of coffee & chocolate wafer

cheese plate
with fresh pear, quince paste & lavosh

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|--------------------|----------------|
| 1 x cheese | \$18.50 |
| 2 x cheeses | \$23.50 |
| 3 x cheeses | \$28.50 |

- **mauri gorgonzola bontazola**
italian classic, soft, smooth & creamy texture, butter in colour with veins of green & blue

- **maffra 12 month old farmhouse cheddar**
an east gippsland, victorian full flavored smooth compact cheddar made traditionally

- **gilloteau buche d'affinois**
from the south of france, smooth, creamy & delicate surface ripened triple cream brie

selection of cakes (see fridge)

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|------------------|---------------|
| with fresh cream | \$8.50 |
| with ice-cream | \$9.50 |

biscuit selection \$3.50

nougat \$3.00

chocolates \$3.00