

## *Dear Friends*

### *Desserts*

#### ***Celebration of Valhrona Chocolate***

*Semi fredo, chocolate and praline orb and choc milk foam*

*All made with the worlds premium 70% chocolate* 17

#### ***Spiced Coconut Pain Perdu***

*Homemade sweet bread rolled in roasted coconut*

*with freshly sliced exotic fruits, Madagascan vanilla bean ice cream and fruit pearls*

14

#### ***Mezze of Northwest Lady Finger Banana***

*Rice Pudding, crème caramel and homemade sorbet on banana leaf, with mango paint*

15

#### ***New Season White Peach Soufflé***

*Baked to order, served with seared peach and truffled honey foam*

14

***Selection of Home Made Ice Creams*** *with a vanilla cone, filled with fresh seasonal fruit*

14

## *Dear Friends Exclusive Cheese Platters*

**Roche Baron** - an interesting and unusual French blue cheese, made from cows milk. This double cream delicacy does not exhibit blue mould through the paste, but in the outer surface.

15

*Classically combined with Sauternes, otherwise enjoyed with any Botrytis, De Bortoli Noble One Botrytis Semillon*

**Cropwell Bishop Shropshire Blue** – an English cheese made identically to stilton apart from its orange colouring which comes from Annato seeds. The Annato brings a slight bitterness which balances the richness of the cheese and the sweetness of the blue

15

*To enhance the palate, enjoy with Windy Creeks White Port from the Swan Valley.*

**Kervella Cendre Goats Cheese** - made in Gidgegannup using traditional methods, Cendre is dried then coated in ash to protect the cheese from surface mould.

14

*The grassy pastures on which the goats grazed call for an earthy Margaret River Semillon. We suggest Clairault Semillon Sauvignon Blanc.*

**Wensleydale Cheddar** - from the historic Wensleydale Creamery in England, this medium to dry cheddar has a deep lasting palate, with herbaceous flavours.

14

*A sweeter wine needed such as a late picked Muscat, Talijancich Julian James Reserve Muscat 1961 Solero*

**Rouzaire Jean Grogne** – a premium triple cream, surface ripened cheese with a balanced full flavour. The chefs choice!

15

*To really celebrate this cheese, pair with Champagne, also works well with any sparkling dry wine*

**Full Cheese Selection**

42

*All served with house made apple, pear and fennel seed bread, a spiced fruit paste, crackers and fresh fruit*

