

# APPELLATION®



## **Cheese and dessert menu**

Chocolate truffle torte, whipped caramel, honeycomb and milk chocolate ice cream

Udder Delights Camembert and L'Edel De Cleron with apricot and almond compote  
Soft white cow's milk cheeses from Lobethal, South Australia and Franche Comte, France

Frozen lemon mousse with blood orange jelly and crushed hazelnut macaroons

La Vera Adel Blue and Herve Mons Roquefort, quince, honey and sweet oatcakes  
Cow's milk Blue from Adelaide, South Australia and Ewes milk Blue from Midi-Pyrenees, France

Cinnamon spiced bread and butter pudding, rum soaked sultanas and Jersey cream

Alexandria 18 month Vintage and Cabot clothbound Cheddar, beetroot mustard confit  
Mature cheddar styles from Mt Jagged, South Australia and Vermont, USA

Layered terrine of honey, bourbon and wattle seed ice creams with caramalt glaze

Ballycroft Annulet and Durandal with onion jam, toasted hazelnuts and pear chips  
Cow's milk cheese from Greenock, Barossa Valley and mixed milk cheese from the Pyrenees, France  
\$22 per selection

### Teas and Coffees

Served with house made confections

Scullery Made leaf teas – Barossa Breakfast, Orange Earl, Chamomile, Rainmint \$8

Espresso coffee – full range of regular and de-caffeinated Nespresso coffees \$8

Barossa coffee - Barossa Roasters Arabica, Smiths of Angaston whiskey and Jersey cream \$18

Affogato –vanilla ice cream drowned with a shot of espresso coffee and amaretto liqueur\* \$18

\*other liqueurs on request