



C E R B E R U S B E A C H H O U S E

DESSERTS

Chocolate Gateaux, Raspberry, Polvoron, Salted Caramel, Mint **\$17 gf**

Fruit Salad, Custard, Honeycomb, Meringue, White Correa **\$16 gf**

Selection of ice-creams and sorbets **\$12.50**

Souffle of the Day **\$17.5 gf**

CHEESE

selection of cheese, lavosh, frozen grapes

mossvale blue, south gippsland vic

velvety soft and mild white mould develops an earthy rind as it matures. after two months of ripening the buttery yellow colour develops light shades of green blue mould and finishes with a creamy salty flavour

shaw river, annie baxter, yambuck vic

tangy flavour typical of buffalo milk cheese accentuated by balanced salt, aged for twelve months and develops a rich creamy texture and a light natural rind

le conquerant camembert, normandy france strong aromatic hits of wet straw, brassica and apples deliciously soft and fudgy

\$18 mgf

DESSERT WINE & STICKIES

tim adams, botrytis riesling, riverina

\$10.00 60ml glass **\$38** 375ml bottle

Citrus & floral characters, luscious sweet wine with subtle botrytis

muscat, rutherghlen

\$10 60ml glass

seppeltsfield, aged tawny port, barossa

\$10 60ml glass

Affogato

vanilla ice cream, shot of espresso your choice of liqueur

\$18

gf - gluten free

mgf - can be made gluten free