

## Dessert

<b>AFFOGATO</b>	<b>\$14.50</b>
Vanilla bean ice cream & an amaretto biscuit, with side shots of Frangelico hazelnut liqueur & espresso to blend as you please.	
<b>ORANGE LIQUEUR ICE CREAM</b>	<b>\$12.90</b>
Our home made ice cream served in the orange skin - a genuine Barn classic.	
<b>ETON MESS</b>	<b>\$12.90</b>
A despicably messy mixture of meringue, cream & berries. This is an English classic dating back to the 1930's.	
<b>CINNAMON DOUGHNUTS</b>	<b>\$12.90</b>
Spanish styled baby doughnuts served with a hot chocolate & Pedro Ximinez sauce & macadamia ice cream.	
<b>SALTED CARAMEL BANANA 'PIE'</b>	<b>\$12.90</b>
With vanilla ice cream.	
<b>GOOEY CHOCOLATE PUDDING</b>	<b>\$12.90</b>
Served with ice cream & drizzled with a hazelnut liqueur syrup.	

## Cheese

<b>CHEESE PLATE</b>	<b>for one</b>	<b>\$15.90</b>
<b>Delice De Cremiers</b> (Burgundy, France) a luxurious triple cream cheese,	<b>to share</b>	<b>\$25.90</b>
<b>Maffra Cloth Cheddar</b> (Gippsland) an English style cheddar matured for up to 24 months and <b>Hervé Mons Blue d'Auvergne</b> (France) a moist, creamy blue from cow's milk. Served with Lavosh and botrytis poached pear		

**Our cellar master recommends pairing our desserts & cheeses with Cape Jaffa 'La Lune' Botrytis Semillon, a luscious dessert wine from the nearby Mt Benson wine region. Served by the bottle (350ml \$39.50) or poured by the glass (75ml \$8.50).**

**More suggestions are offered on the following pages...**