

## DESSERT - "GO ON BE A DEVIL"

<b>Vanilla Creme Brulee</b> , Mille Feuille of Chestnut, Chocolate & Salted Caramel	18
<b>Basque D'affinois Cheese Cake</b> + Graham Cracker, Strawberry Sorbet	18
<b>"The Apple"</b> + White Chocolate Mousse, Apple & Mint Compote	GF 18
<b>Blood Peach Sorbet</b> , Plant Based Milk Chocolate + Coconut Sago ( <b>Vegan and Dairy Free</b> )	GF 16

Moo Moo house made <b>Chocolate Block</b> , Choice of Li Chu Dark Chocolate + Orange Marmalade, or Milk Chocolate & Pecans + Caramel Ganache	GF 16
Hot fudge <b>Sundae Brownie</b> 'Moo Moo' style - rich chocolate brownie topped w. vanilla bean ice cream, lashed w. hot fudge + finished w. house made crunchy honeycomb	19
Moo Moo house made dessert <b>Tasting Plate</b> <i>waiter will advise - sharing plate</i>	30

## CHEESE *(\$13 each or 3 for \$35)*

**WILL STUDD LE MARQUIS CHEVRE DU PELUSSIN | RHONE-ALPES, FRANCE | WHITE MOULD SOFT | GOAT MILK**  
Exceptionally soft and silky, Its flavour is delectably mild with a lemony tang and creamy texture

**BRILLAT-SAVARIN TRIPLE CREAM BRIE | BURGUNDY, FRANCE | WHITE MOULD SOFT | COW MILK**  
Delicate white bloomy rind hides a rich and creamy centre, Rich Jersey milk creates an exquisite masterpiece of Woombye's

**MAFFRA CLOTH ASH CHEDDAR | MAFFRA, VICTORIA | FIRM | COW MILK**  
Made the old fashioned way, the texture is crumbly yet moist and the flavour has a lingering tang

**TIN TIN WASHED RINE | ADELAIDE HILLS, S.A | WASHED RIND SOFT | BUFFALO MILK**  
Subtle and elegant with a hint of stinkiness, Tin Tin washed rind has a slight pungency yet round and complex flavour

**STROPSHIRE BLUE | NOTTINGHAMSHIRE, ENGLAND | BLUE MOULD SEMI SOFT | COW MILK**  
Natural shiny rind, interior richly marbled bluey-green mould, flavour delicate and sweet, rich and buttery, slightly spicy finish

*Gluten Free Accompaniments Available Upon Request*