

DESSERT - "GO ON BE A DEVIL"

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

Dairy + Gluten Free Dessert Option Available Upon Request

Moo Moo house made Chocolate Block , Choice of Li Chu Dark Chocolate + Orange Marmalade, or Milk Chocolate & Pecans + Caramel Ganache	GF 16
Hot fudge Sundae Brownie '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 Tasting Plate <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