

Desserts & Cheese

\$14

Crème brûlée, shortbread

Banana bread and butter pudding, rum custard and vanilla bean ice cream

Warm chocolate lava cake, berry coulis, vanilla ice cream (minimum 20min cooking time)

White chocolate and lemon Pavlova, berry sorbet, crumb

Blue, Fourme d'Ambert, France 14

Cheddar, Maffra cloth wrapped, Vic 12

Washed rind, Mountain man, Vic 12

White, Le Delice De Bourgogne, France 16

50 g portion served with muscatels, walnut bread & apple

Cheese board - Blue, Cheddar, Washed rind 28

**STATION
HOTEL.**

Whisk(e)y 30ml

<i>Ardbeg 10YO,</i>	<i>Islay</i>	<i>\$12</i>
<i>Glenmorangie 10YO,</i>	<i>Highland</i>	<i>\$12</i>
<i>Chivas Regal 12YO,</i>	<i>Scotland</i>	<i>\$12</i>
<i>Glenfiddich 12YO,</i>	<i>Speyside</i>	<i>\$12</i>
<i>Dimple 15YO,</i>	<i>Scotland</i>	<i>\$12</i>
<i>Laphroaig 10YO,</i>	<i>Islay</i>	<i>\$13</i>
<i>Dalwhinnie 15YO,</i>	<i>Highland</i>	<i>\$14</i>
<i>The Balvenie 12YO,</i>	<i>Speyside</i>	<i>\$14</i>
<i>Oban 14YO,</i>	<i>Highland</i>	<i>\$18</i>
<i>Glenmorangie 18YO,</i>	<i>Highland</i>	<i>\$18</i>

Brandy & Cognac 30ml

<i>Hennessey VS</i>	<i>Cognac, France</i>	<i>\$11</i>
<i>Hennessey VSOP</i>	<i>Cognac, France</i>	<i>\$14</i>
<i>1979 Comte de Lemaestre</i>	<i>Armagnac, France</i>	<i>\$20</i>

Fortified 60ml

<i>Galway Pipe Port,</i>	<i>Barossa Valley</i>	<i>\$10</i>
<i>Campbells Tokay,</i>	<i>Rutherglen</i>	<i>\$10</i>
<i>Campbells Muscat,</i>	<i>Rutherglen</i>	<i>\$11</i>
<i>Valdespino Pedro Ximenex</i>	<i>Andalucia, Spain</i>	<i>\$10</i>

Dessert Wine 60ml/375ml

<i>Halo Effect Late Harvest Viognier, Strathbogie Ranges</i>	<i>\$11 / \$48</i>
<i>Chateau Roumieu Sauternes, Bordeaux</i>	<i>\$16 / \$62</i>

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