



THE
CRAFERS
HOTEL
EST. 1839

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DESSERT ET FROMAGE



Crème Brûlée - Vanilla Galliano macerated raspberries (GF) 15

Sheep Yoghurt Panna Cotta - Compressed pineapple, passionfruit granita (GF) 14

Chocolate Parfait - Raspberries & white chocolate and pistachio cremeaux (GF) 15

Mango Sorbet - tapioca pearls, fresh pineapple, toasted coconut (VE) 14

Fromage du Jour - Selection of international and Australian cheese, muscatels, Barossa bark, sea salt linguette, honeycomb, compressed apple

Cheese selection **50gm for 12** (per piece):

Semi Hard - Onetik Ossau Iraty, Basque FRA

Soft - Woombye Washed Rind, Sunshine Coast AUS

Blue - Fourme d'Ambert, Auvergne FRA

