



THE
CRAFERS
HOTEL
EST. 1839

DESSERT ET FROMAGE



Crème Brûlée - champagne compressed strawberries, pistachio floss (GF) **14**

White Chocolate Mousse - salted hazelnut praline, dark choc sponge, mandarin gel **14**

Poached Pear - buttermilk foam, bee pollen fromage, rhubarb (GF) **14**

Pumpkin Mousse Tart - candied carrot ribbon and pecan, whipped icing, mandarin gel (VE) **14**

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

Per Piece for **12** (50gm) or all three for **32**





VIN DE DESSERT

2020 Frogmore Creek Iced Riesling, 375ml
Coal River Valley, Tasmania

75ML BTL
10 50

2016 Henschke Noble Rot Gewurztraminer, 375ml
Yarra Valley, VIC

16 72

2000 Chateau Suduiraut, 750mL
Sauternes, France

23 225

VIN FORTIFIÉ

NV Valdespino 'El Candado' Pedro Ximenez
Jerez, Spain

75ML
10

Henriques & Henriques 'Boal' 10yr
Madeira, Portugal

12

Seppeltsfield 'Para' 21 Year Old Tawny
Barossa Valley, SA

20



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