

GRANITE

WINE BAR RESTAURANT

TO FINISH All \$12

Caramelised Apple & Ginger Poached Rhubarb Crumble

Vanilla Bean Ice Cream, Sweet Hazelnut Dukkah

Belgian Chocolate Pannacotta

Raspberry & Lemongrass Soup, Chocolate Biscotti

Crema Catalana

Lemon, cinnamon & Vanilla Bean
soft Baked Custard

Lavender, Pear & white chocolate

Creamed rice, ice cream & meringue crumble

Cheese Plates \$12 each

Each with house made lavosh

- **Grandvewe 'Black Beauty'**
Sheep's Blue, gingerbread cake
Tas Honeyed Walnuts
- **Bruny Island 'SAINT' soft**
orange, cardamon & date jam, fresh pear
- **Pyengana Matured Cheddar,**
fig & nut salami, fresh strawberries

to go with

Romate Pedro Ximénez Sherry \$10
Ramos Pinto 2003 Late Bottled Vintage Port \$7
Spring Vale "Louisa" Sticky \$26 \$7
Mitchell Noble Semillon \$28

Espresso stove top \$3 (1 cup) \$5 (2 cup)
Plunger Coffee \$3 (2 cup) \$5 (4 cup)
Art of Tea (leaf) \$4 Relax Herbal \$4