

cheese

fromage de meaux

seine-et-marne, france

a brie style cheese with flavours of fresh butter, borage and white pepper

13.5

tarago river 'jensen's red'

gippsland, vic

spicy, mellow and creamy washed rind cheese

13

st. agur

auvergne, france

moist, rich white cheese with olive green mould veins throughout and a smooth, creamy texture

14

pyengana traditional clothbound cheddar

north eastern tasmania

cow's milk cheddar aged for 2 years rich and nutty in flavour

13

all four

32

all cheeses served with quince paste, fig bread and crackers

dessert

arroz con leche

cinnamon and lemon scented rice pudding

8

pedro ximenez creams

with caramel muscatel sauce

9.5

chocolate mousse

flavoured with cointreau

9

baked lemon tart

and mascarpone

9

affogato

vanilla bean icecream, biscotti and a shot of espresso

8

spiced chocolate and fig bread

with honey and almonds

4.5



barkala

kitchen & bar



sweet wine...

alasia moscato d'asti 06 <i>piemont, italy</i>	8	39
d'arenburg noble riesling 06 <i>mclaren vale, sa, 375ml</i>	9	40
vasse felix cane cut semillon 05 <i>margaret river, wa, 375ml</i>		37
du pavillon semillon sauvignon blanc 02 <i>bordeaux, france, 375ml</i>		32
yalumba museum reserve muscat <i>angaston, sa, 375ml</i>	7	32
grant burge 10yo tawny port <i>barossa, sa</i>	6	

coffee...

espresso, cappuccino, flat white, café latte, macchiato, long black		3.5
mocha, hot chocolate, double espresso, soy milk, decaf		4

tea...

english breakfast, irish breakfast, earl grey, peppermint, chamomile, green tea		3.5
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soft...

san pellegrino still or sparkling 500ml		6
san pellegrino chinotto/ limonata/ aranciata		5
coke/ diet coke / lemonade/ squash		3.5