

THE ATLANTIC

CROWN
MELBOURNE

CHEESE

*served with walnut and fruit loaf, candied walnuts,
pear and ginger chutney, muscatel, lavosh*

Sevre & Belle Caprifeuille , Goat's milk, soft	Poitou-Charentes, France
Cropwell Bishop Shropshire Blue , Cow's milk, blue mould	Nottinghamshire, England
Le Dauphin Double Creme , Cow's milk, soft mould	Bourgogne, France
Onetik Ossau Iraty – AOC , Sheep's milk, medium firm	Pyrenees, France
Single variety	\$15
Selection of 3 varieties	\$36

DESSERT

Chocolate, Malt and Raisin	\$22
<i>chocolate custard, cocoa crumble, beurre noisette</i>	
Romate 'Cardenal Cisneros' Pedro Ximenez , Spain	\$15 (60ml)
Strawberry Parfait	\$22
<i>hazelnut, vanilla mascarpone, basil, citrus sorbet</i>	
2015 Elderton Golden Semillon , Barossa Valley, SA	\$14 (90ml)
Green Tea & Mango Panna cotta	\$22
<i>crispy green tea sponge, Grand Marnier jelly, mango sorbet</i>	
2014 Carmes de Rieussec , Sauternes, France	\$21 (90ml)
Tea and Biscuits	\$20
<i>treacle cake, lemon curd, Earl Grey jelly, butterscotch sauce, compressed apple, tuiles, Earl Grey ice cream</i>	
2009 Grande Maison Monbazillac 'Cuvee du Chateau' , France	\$19 (90ml)
Selection of Sorbet	\$16
<i>Please see your waiter for today's selection</i>	
2014 La Spinetta Moscato d'Asti 'Biancospino' , Italy	\$17 (120ml)

PETIT FOURS

Apricot and Cointreau, Valrhona Chocolate Truffles	\$12
Hazelnut and Cranberry Nougat	\$13

AFTER DINNER

Espresso Martini	Absolut Vodka, Kahlua, Espresso	\$25
Old Fashioned	Rye Bourbon, Orange Bitters, garnished with an orange peel	\$24

FORTIFIED WINE

60ml

Campbells Rutherglen Topaque 'Classic'	Rutherglen	Victoria	\$14
Campbells Rutherglen Muscat 'Classic'	Rutherglen	Victoria	\$15
Penfold's Tawny Grandfather	Multi Regional	South Australia	\$18
2009 Pierre Gaillard Madeloc 'Cirera'	Banyuls	France	\$12

COGNAC & ARMAGNAC

Hennessy XO	France	\$31
1979 Loujan Bas Armagnac	France	\$24
1989 Lacourtoisie Bas Armagnac	France	\$24