

## desserts

pistachio and white chocolate gâteau, midori brulée, apple and yoghurt sorbet  
15

rose blossom panna cotta, rose petal marshmallow, mandarin jelly, grand marnier syrup  
14

triple chocolate marquise with vanilla preserved cherries and coffee mousse  
16

house made sorbet, pineapple cocktail, candy macadamia  
9.5

house made gelato, violet crumble liqueur, mixed jellies  
9.5

Salt House dessert tasting plate  
25

### local and international cheese selection

all cheese comes with a selection of house made crackers, local fruits and nuts

single - 7  
selection of three - 16

### cairns camembert

matured for forty five days, soft rind with a smooth rich center

### seven sisters

locally made and aged up to six months with a complex deep, distinctive flavour

### barron river

locally made, french style washed rind with a slightly sharp taste

### roquefort

sheep's milk, tangy and crumbly, aged in caves in the south of france