

# DESSERT MENU

<b>Vanilla pannacotta</b>	<b>15.5</b>
strawberry & rosewater compote, almond crumble & spiced meringue kisses	
<b>Chocolate &amp; hazelnut torte</b>	<b>17</b>
whipped cream, chocolate macaron, raspberry, candied hazelnut & chocolate sorbet (gf)	
<b>Warm apple &amp; frangipane tart</b>	<b>16</b>
vanilla anglaise, caramel sauce & cinnamon ice cream	
<b>Bitter chocolate &amp; salted caramel tart</b>	<b>17.5</b>
textures of raspberry & whipped cream	
<b>Cointreau, orange &amp; almond cake</b>	<b>15.5</b>
caramelised oranges, vanilla mascarpone Chantilly & candied zest (gf)	
<b>Sticky date &amp; pecan pudding</b>	<b>15.5</b>
butterscotch sauce & vanilla gelato	
<b>Green tea Crème Brulee</b>	<b>16</b>
yuzu curd & biscotti	
<b>Assorted Gelato &amp; Sorbet</b>	<b>14.5</b>
biscotti	
<b>Cheese Platter</b>	<b>24</b>
Local & imported cheese selection served with lavosh, grissini & quince paste (90gm)	

**To Complement Your Dessert**

	<b>Glass</b>	<b>Bottle</b>
Craigmoor Botrytis Sauvignon Blanc Semillon 500ml <i>Mudgee, NSW</i>	<b>10</b>	<b>49</b>
The Yard Botrytis Riesling 375ml <i>Frankland River, WA</i>		<b>60</b>

**Coffee By Vittoria****4.5****Teas By La Maison Du The****4.5****Liqueur Coffee****15****Affogato**

Espresso coffee with vanilla bean ice cream with a liqueur of your choice

**18****Ports & Fortified****Glass**

Penfolds Club Port	<b>9</b>
Yalumba Galway Pipe	<b>17</b>
Hanwood Grand Tawny	<b>14</b>
Penfolds Grandfather	<b>20</b>

**Cognac**

Courvoisier VSOP	<b>19</b>
Remy Martin VSOP	<b>17</b>
Hennessy XO	<b>37</b>
Bas Armagnac Delord	<b>17</b>