Dessert Menu

## va tutto

Plate of three cheeses: $\$ 36$ or each cheese $\$ 12$ served with crackers, fruit paste \& walnuts

| Comté | Franche-Comté France |
| :--- | ---: |
| Gorgonzola Tosi | Gattico Novara Italy |
| Auricchio Pecorino al tartufo | Tuscany Italy |
| Asiago Auricchio | Veneto Italy |
| Perenzin Glera Bufala | Northern Italy |
| Six Farms Triple Cream Brie | VIC Australia |

lemon curd, lemon ice cream \& biscuit
Nutella tiramisu with dark chocolate ..... $\$ 18.50$
Sticky date \& pear pudding with butterscotch sauce \& vanilla ice cream ..... $\$ 18.50$
Vanilla mascarpone cheesecake with banana,
butterscotch sauce \& walnut ice cream ... ..... $\$ 18.50$
\& caramel sauce *GF* ..... $\$ 18.50$
Vanilla panna cotta with rose wate strawberry jelly \& fresh mixed berries *GF* ..... $\$ 18.50$
Amaretto parfait \& Amarena cherries *GF* ..... $\$ 18.50$
Pavlova with vanilla cream
passion fruit coulis \& fresh berries *GF* ..... $\$ 19.50$
Baked vanilla milk \& palm sugar custard
with caramelised pear \& halva ice cream *GF* ..... $\$ 18.50$
Affogato: vanilla bean ice cream espresso coffee \& frangelico *GF* ................................................. $\$ 19.50$ without liqueur ..... $\$ 16.50$
Freshly churned vanilla bean ice cream *GF* ..... $\$ 6.50$
Pistachio ice cream *GF* ..... $\$ 6.50$
Sorbets (dairy free) *GF* ..... $\$ 6.50$
Mango

- Strawberry

Chocolate mousse on orange cake base with honeycomb, range curd \& vanilla bean ice cream \$19.50

| Banana bombe Alaska | \$18.50 |
| :---: | :---: |
| Deconstructed lemon tart, lemon mascarpone, lemon curd, lemon ice cream \& biscuit | \$18.50 |
| Nutella tiramisu with dark chocolate | \$18.50 |
| Sticky date \& pear pudding with butterscotch sauce \& vanilla ice cream | \$18.50 |
| Vanilla mascarpone cheesecake with banana, butterscotch sauce \& walnut ice cream | \$18.50 |
| Nougat semi freddo with dark chocolate \& caramel sauce *GF* | \$18.50 |
| Vanilla panna cotta with rose water strawberry jelly \& fresh mixed berries *GF* | \$18.50 |
| Amaretto parfait \& Amarena cherries *GF* | \$18.50 |
| Pavlova with vanilla cream passion fruit coulis \& fresh berries *GF* | \$19.50 |
| Baked vanilla milk \& palm sugar custard with caramelised pear \& halva ice cream *GF* | \$18.50 |
| Affogato: vanilla bean ice cream espresso coffee \& frangelico *GF* without liqueur | $\begin{aligned} & \$ 19.50 \\ & \$ 16.50 \end{aligned}$ |
| Freshly churned vanilla bean ice cream *GF* | $\begin{gathered} \text { per scoop } \\ \$ 6.50 \end{gathered}$ |
| Pistachio ice cream *GF* | \$6.50 |
| Sorbets (dairy free) *GF*: <br> - Mango <br> - Strawberry | \$6.50 |


| Coffee / Hot chocolate | $\$ 5.00$ |
| :--- | ---: |
| (almond milk, soy milk, oat milk, honey extra 0.50c) | $\$ 18.00$ |
| Liqueur coffee | $\$ 5.50$ |
| English breafast tea / earl grey tea / green tea | $\$ 5.50$ |
| Peppermint tea / chamomile tea / lemongrass <br> \& ginger tea | $\$ 10.50$ |
| lced coffee / iced chocolate with home made <br> vanilla bean ice cream | $\$ 5.00$ |

## DESSERT WINE

| 2020 | Montevecchio Moscato | Heathcote - 750 ml by the glass | $\begin{gathered} \$ 50.00 \\ \$ 11.00 \end{gathered}$ |
| :---: | :---: | :---: | :---: |
| 2019 | Rob Dolan Late Harvest Sauvignon Blanc | Yarra Valley VIC - 750ml by the glass | $\begin{aligned} & \$ 60.00 \\ & \$ 12.00 \end{aligned}$ |


| COGNAC |  |
| :---: | :---: |
| Hennessy XO | \$36.00 |
| Courvoisier VSOP | \$18.00 |
| Domaine Tariquet Bas - Armagnac | \$25.00 |
| Remy Martin XO | \$36.00 |
| Meu Kow Cognac VsOP | \$15.50 |

## FORTIFIED WINE (60mI)

| Penfolds Grandfather Port | Barossa Valley SA | \$16.00 |
| :---: | :---: | :---: |
| Galway Pipe Port | Barossa Valley SA | \$11.00 |
| Hanwood Port | South Eastern Australia | \$10.00 |
| Campbells Muscat | Rutherglen VIC | \$10.00 |
| Campbells Tokay | Rutherglen VIC | \$10.00 |
| Barbadillo Pedro Ximenez | Jerez Spain | \$13.50 |

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[^0]:    Slease notify your waiter of food a llergies as not all ingredients are listed.

