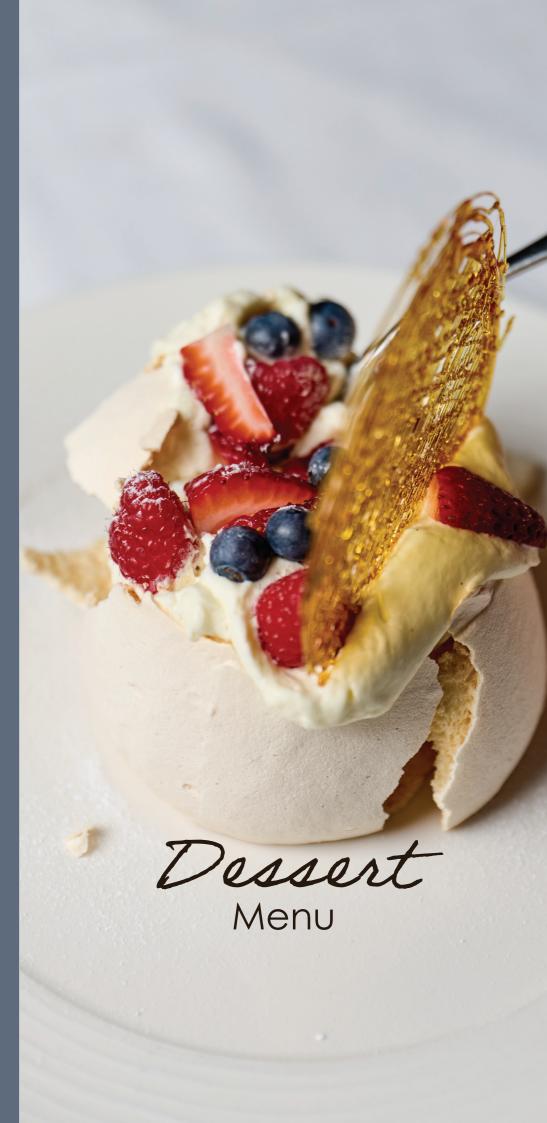
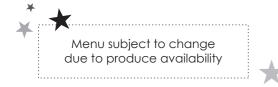


vatutto



DESSERT

Baked apple and vanilla custard calzone, with cinnamo sugar and vanilla cream	
Chocolate mousse on orange cake base with honeycolorange curd & vanilla bean ice cream *GF*	
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	\$18.50
Vanilla panna cotta with rose water strawberry jelly & fresh mixed berries *GF*	\$18.50
Profiteroles with pistachio custard, pistachio praline and dark chocolate ganach	\$18.50
Coconut panna cotta with passion fruit granita *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	
Freshly churned vanilla bean ice cream *GF*	per scoop \$6.50
Pistachio ice cream *GF*	\$6.50
Sorbets (dairy free) *GF*: - Mango - Strawberry	\$6.50
Lemon scented olive oil cake with whipped mascarpon amaro montenegro, candied orange and almond praline	



CHEESE

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

SMALL & SWEET

Venetian almond bread (3 piece)	\$4.00
Brownie cookies with sea salt (2 piece)	\$4.00
Mini Yoyo biscuits (2 piece)	\$5.50
White chocolate & Macadamia nut cookies (2 piece)	\$4.50
Pineapple short bread cookie (2 piece)	\$7.00
Vanilla custard Bomboloni with cinnamon sugar	\$8.50
Hazelnut cookie sandwich with nutella	\$4.00

COFFEE

Coffee	\$5.50
Almond milk, soy milk, oat milk, honey, marshmellowe	extra 50c

TEA (POT OF TEA)

English breafast tea	\$5.50
Earl grey tea	\$5.50
Green tea	\$5.50
Peppermint tea	\$5.50
Chamomile tea	\$5.50
Lemongrass & ginger tea	\$5.50

15% surcharge applicable on Public Holiday

5% on Sunday

OTHER BEVERAGES

Hot chocolate	\$5.50
Hot white chocolate	\$5.50
Matcha latte	\$5.50
Chai latte	\$5.50
Iced coffee / iced chocolate (made with vanilla bean ice cream)	\$11.50
Vanilla white chocolate frappe	\$11.50

DESSERT WINE

2020	Montevecchio Moscato	Heathcote - 750ml by the glass	\$50.00 \$11.00
2019	Rob Dolan Late Harvest	Yarra Valley VIC - 750ml	\$60.00
	Sauvignon Blanc	by the glass	\$12.00

COGNAC

\$14.00
\$16.00
\$18.00
\$25.00
\$35.00
\$36.00
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FORTIFIED WINE (60ml)

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

Please notify your waiter of food a llergies as not all ingredients are listed.



Menu choice will be charged for if waitstaff are not made aware of allergies.