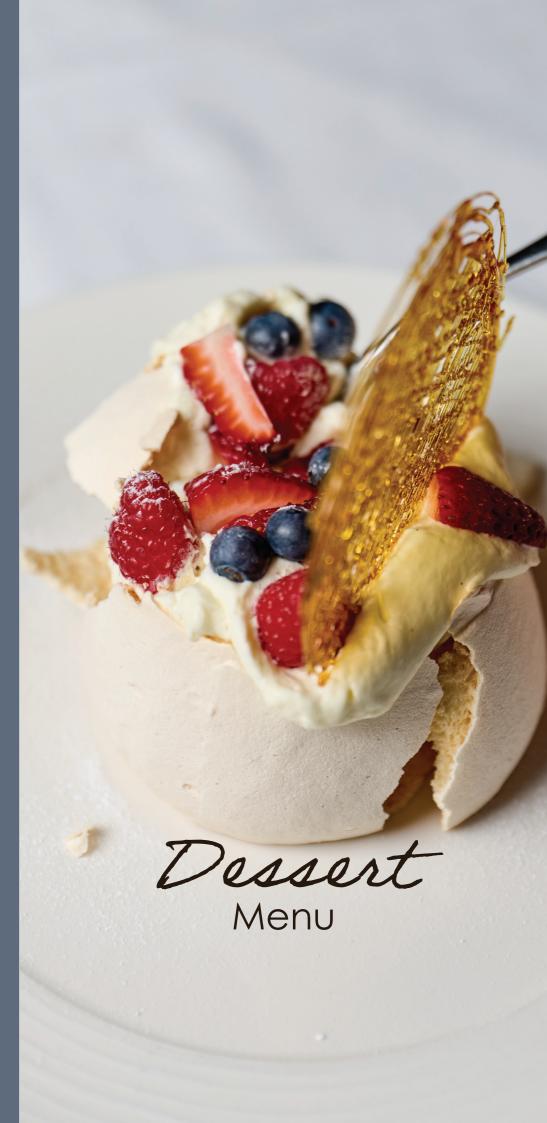


vatutto



DESSERT

Baked apple and vanilla custard calzone, with cinnamous sugar and vanilla cream		
Chocolate mousse on orange cake base with honeycor orange 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	
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	\$16.50	
Freshly churned vanilla bean ice cream *GF*	\$6.50	
Pistachio ice cream *GF*	\$6.50	
Sorbets (dairy free) *GF*: - Mango - Strawberry	\$6.50	
Lemon scented olive oil cake with whipped mascarpone,		
amaro montenegro, candied orange and almond praline	\$18.50	

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 (2 piece)	\$4.00

COFFEE

Coffee	\$5.50
Almond milk, soy milk, oat milk, honey, marshmellowex	tra 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

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

Meukow VSOP	\$14.00
Hennessy VSOP	\$16.00
Courvosier VSOP	\$18.00
Domaine du Tariquet Bas Armagnac XO	\$25.00
Meukow XO	\$35.00
Remy Martin XO	\$36.00

FORTIFIED WINE (60ml)

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	\$10.00
Campbells Tokay Rutherglen VIC	\$10.00
Barbadillo Pedro Ximenez Jerez Spain	\$13.50

Menu subject to change due to produce availability

15% surcharge applicable on Public Holiday

5% on Sunday





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