

DESSERTS

FRANGIPANE TART \$15

poached stone fruit, almond tart,
vanilla bean ice cream

ETON MESS SEMI FREDDO (G,D,E,N,VE) \$15

frozen coconut yoghurt, passion fruit jam

OREO CHEESECAKE (E,N) \$15

raspberries compote, chocolate crumble

COCKTAIL PANNA COTTAS (G,E,N) \$15

trio of mini panna cotta
flavours: chocolate, mango, strawberry

CHEESE PLATTER (E) \$24

selection of cheese, lavosh, quince paste, fruit

CHURROS (3) (N) \$14

chocolate & caramel dipping sauce

MANGO SORBET (G,D,E,N,VE) \$12

fresh fruits

AFFOGATO 9 ADD LIQUEUR 8

espresso coffee, vanilla ice cream
~Frangelico ~Baileys ~Kahlua

fortified wines.

Turkey Flat Pedro Ximenex 12

Pedro Ximenex Yellow Label 12

Z Wines Topaque 9

Yalumba Antique Muscat 9

Seppeltsfield Tokay & Muscat 9

Lambert Estate The Chocolatier 9

Grant Burge 10 year old Tawny 9

Bethany Old Quarry Fronti 8