

# *Desserts*

## *Cinnamon and Leatherwood Honey Bruleé*

*Traditional Vanilla Bean Crème Bruleé scented with Cinnamon and Wild Leatherwood honey, served with Gingerbread and double cream.*

## *Caramel Decadence*

*Silky smooth caramel mousse layered with pistachio brownie and rich salted Belgian chocolate ganache, served with caramel sauce, pecan praline, butterscotch gelato and double cream*

## *Blood Orange Pannacotta*

*Silky smooth Blood Orange Pannacotta served with balsamic pearls and spiced orange syrup.*

## *Turkish Delight Cigars*

*Rose scented Turkish Delight, wrapped in delicate layers of Baked filo & served with pistachio ice cream and citrus syrup.*

## *Chocolate Tiramisu*

*Coffee flavoured sponge fingers with chocolate mascarpone, rum soaked chocolate shortbread and couverture shards.*

## ***Brandy & Almond Pudding***

*Steamed brandy pudding served with nutmeg stewed granny smith apples, vanilla gelato and crème anglaise.*

## ***Black Cherry & Coconut Tart***

*Black cherry, coconut jelly & couverture ganache tart served with dark chocolate sauce, toasted coconut and double cream.*

## ***Zafferano Affogato***

*Hazelnut gelato, Frangelico syrup and home made almond biscuit.*

## ***Lemon Curd Doughnuts***

*Warm, lemon curd filled cinnamon doughnuts, served with vanilla poached apricots, crème anglaise and vanilla gelato.*

***Desserts \$23.50***

## ***Flambé Crepes \$29.50***

*At your table; crêpe Suzette (orange), crepes with strawberries or crepes with bananas.*

## ***Cheese Plate \$28.50***

*A selection of premium cheeses served with crisp wafers, vine muscatels and quince paste*

## ***Italian Chocolate \$8.50***

*Baci, Gianduiotti, Vergani.*