

Desserts

Traditional Vanilla Bean Bruleé

*Traditional Bourbon Vanilla Bean Crème Bruleé, served with
Lavender shortbread 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*

Lemon Myrtle Pannacotta

*Silky smooth lemon myrtle Pannacotta served with candied lemon,
mango coulis and toasted coconut.*

Passionfruit Parfait

*Frozen passionfruit parfait served with homemade passionfruit
curd, orange segments and lemon syrup.*

Tiramisu

*Coffee flavoured sponge fingers with fresh mascarpone, rum soaked
fudge brownie and cocoa dusting.*

Sticky Banana Pudding

Delicious sticky banana pudding served warm with butterscotch sauce, vanilla bean gelato and walnut praline.

After Dinner Mint Tart

Layers of minted white and dark couverture ganache served with Belgian chocolate sauce and double cream.

Zafferano Affogato

Hazelnut gelato, Frangelico syrup and home made almond biscuit.

Cookies and Cream Terrine

Rich and creamy dark chocolate terrine, served with cookie crumble and Baileys anglaise.

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.