

## **Desserts**

### **Butterscotch & Popcorn Bruléé**

*Traditional Vanilla Crème Bruléé infused with flavours of butterscotch popcorn, served candied kettle corn and sweet micro herb.*

### **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*

### **Apple and Cinnamon Pannacotta**

*Pink lady apple and cinnamon spiced Pannacotta served with Rhubarb and raspberry compote.*

### **Passionfruit Parfait**

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

### **Zafferano Tiramisu**

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

### **Steamed Apricot Pudding**

*Delicious rich apricot pudding served warm with crème anglaise, vanilla bean gelato and walnut praline.*

### **Chocolate Cashew Brittle Tart**

*Toasted Cashew Brittle and couverture tart served with double cream and dark chocolate sauce.*

### **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.*