

# Desserts

## *Vanilla Bean Bruleé*

*Traditional Vanilla Crème Bruleé served with house made shortbread and double cream.*

## *Zafferano Affogato*

*Marsala Zabaione & Hazelnut Gelato, served with espresso, Frangelico, almond biscotti and pistachio.*

## *Salted Caramel Bavarios*

*Salted Caramel Bavarian Crème served with couverture chocolate sauce and vanilla wafers.*

## *Turkish Fig Pudding*

*Delicious Sticky Fig Pudding served warm with cinnamon syrup, fig and mascarpone gelato.*

## *Zafferano Style Tiramisu*

*Coffee & Kalua Drenched Savoiardi, whipped mascarpone, rum soaked brownie, chocolate shavings and cocoa.*

## ***Lemon Curd Tart***

*Silky smooth Lemon curd, vanilla poached peach, meringue shards and double cream.*

## ***Pedro Ximenez Terrine***

*Rich Couverture dark chocolate terrine, spiked with El Candado Pedro Ximenez and served with sherry soaked ginger raisins, double cream and sweet micro herbs.*

## ***Desserts \$23.50***

## ***Cheese Selection \$26.50***

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

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

*Baci, Gianduiotti, Vergani.*