

Desserts

Peach Cobbler Bruléé

Traditional peach scented Crème Bruléé served with toasted coconut dacquoise sponge and double cream.

Zafferano Affogato

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

Mango Bavarios

Carnarvon mango Bavarian Crème served with spiked passionfruit coulis and lemon shortbread and sweet micro herbs.

Lemon Curd Pudding

Light lemon syrup pudding served warm with lemon curd, anglaise, vanilla bean gelato and Sherbet

Zafferano Style Tiramisu

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

Chocolate & Honeycomb Tart

Rich Belgium chocolate ganache, house made honeycomb, dark chocolate sauce and double cream.

Turkish Coffee & Cardamom Parfait

Sweet Turkish coffee parfait, spiced with cardamom, served with fresh basil, coffee syrup, 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