

# Desserts

## ***Toasted Marshmallow Bruleé***

*Traditional vanilla Crème Bruleé served with toasted handmade vanilla bean marshmallow & sweet micro herbs.*

## ***Zafferano Affogato***

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

## ***Orange Blossom Pannacotta***

*Silky smooth Pannacotta scented with orange blossom water and served with Persian fairy floss.*

## ***Sticky Toffee Pudding***

*Delicious sticky toffee pudding served warm with caramel sauce, vanilla bean gelato and Dulce de leche.*

## ***Zafferano Style Tiramisu***

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

## ***Limoncello & Mascarpone Tart***

*Light Limoncello spiked mascarpone tart, house made lemon curd, berry coulis and double cream.*

## ***Belgian Chocolate, Chili Parfait***

*Rich Couverture dark chocolate parfait, mildly spiced and served with dark chocolate sauce candied orange, double cream and sweet basil 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.*