

# Desserts

## *Vanilla Bean Bruleé*

*Traditional vanilla scented Crème Bruleé served with double cream & sweet micro herbs.*

## *Zafferano Affogato*

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

## *Berry Pannacotta*

*Silky smooth Pannacotta served with a mixed berry & Crème de Cassis compote, sweet micro herbs.*

## *Chocolate Pudding*

*Delicious rich Belgium chocolate pudding served warm with chocolate sauce, vanilla bean gelato.*

## *Zafferano Style Tiramisu*

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

## ***Banoffe Tart***

*Light Crème de banana scented mascarpone tart, Dulce de leche, caramel sauce and double cream.*

## ***Belgian Chocolate Parfait***

*Rich Couverture dark chocolate parfait 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.*

***Baci Chocolate \$4.50***