

## Desserts \$14

Roast almond & hazelnut dacquoise w salted caramel chocolate  
fresh berries & vanilla bean icecream

Bombe ( 3 layered icecream terrine please ask your waiter )

Caramelized upside down quince lime & coconut cake w vanilla bean  
ice cream

Eton mess of poached rhubarb chantilly cream roast almonds  
dark chocolate & fresh mint

Affogato w pistachio & almond biscotti  
( Add Frangelico, Tia Maria, Amaretto for \$5 )

Crème caramel w fresh berries & almond praline

### Cheese Plate

served w house made lavosh bread & fruit paste

1 cheese \$15 ( 60–70 g ) // 3 cheese \$ 30 ( 40–50 g )

Fourme D'Ambert – Cows milk blue vein cheese, *France*

Quicks – Traditional Oak Smoked Cheddar, *England*

Crèmeux D'Argental – Soft Cows Milk, *France*

### Dessert Wine

Valdespino, Pedro Ximenez *Spain*

\$9 glass

Vasse Felix, Cane Cut Semillon *Margaret River*

\$10 | \$42