

Desserts \$14

Roast almond dacquoise w salted caramel chocolate fresh berries
& vanilla bean ice cream

Bombe (3 layered ice cream terrine please ask your waiter)

Caramelized upside down pear 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)

Creme caramel w fresh berries & almond praline

PITTWATER RD

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

Alexandrina Black Wax Cheddar - Jersey Milk, Fleurieu Peninsula, SA

Cremeux D'Argental - Soft Cows Milk, France

Dessert Wine

Valdespino, Pedro Ximenez Spain

\$9 glass

Vasse Felix, Cane Cut Semillon Margaret River

\$10 / \$42

10% Surcharge on Sunday & Public holidays. 1.0% to 1.5% surcharge on Credit Cards.