

## 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)

Creme 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*

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. Up to 1.5% surcharge on Credit Cards.