

## Desserts

\$14

*Roast almond dacquoise w salted caramel chocolate ganache  
fresh berries & vanilla bean ice cream (GF)*

*Caramelized upside-down quince lime & coconut cake w vanilla  
bean ice cream (GF)*

*Chocolate fondant w orange liqueur & vanilla bean ice cream.  
(Takes 12 mins in the oven)*

*Eton Mess w poached rhubarb chocolate roast almonds & mint  
(GF)*

*Affogato w hazelnut & almond biscotti (GFO)  
(Add Frangelico, Tia Maria, Amaretto for \$6)*

*Creme caramel w fresh berries & almond praline (GF)*

### *Cheese Plate*

*served w house made lavosh bread & fruit paste  
1 cheese \$15 (60-70 g) // 3 cheese \$ 30 (40-50 g)*

*Maffra Cloth Aged Cheddar – Cows Milk, Victoria.  
Onkaparinga Handmade Blue – Soft Cows Milk, S.A.  
Mlawa Camembert -Cows Milk, Victoria*

### *Dessert Wine*

*Valdespino, Pedro Ximenez Spain \$9 glass  
Vasse Felix, Cane Cut Semillon Margaret River \$10 / \$42  
Panthers Patch tawny port Orange \$10 / \$39*

***GF= gluten free DF= dairy free GFO = gluten free option DFO= dairy free option 10% surcharge on Sunday & Public Holidays. Up to 1.5% surcharge on Credit Card***