

## DESSERTS

### Lemon & Strawberries

*Lemon curd, cake citron, lemon basil ice cream, white chocolate and strawberry ganache \$18*

### Finger lime Cheesecake Mousse

*Passionfruit cream fraiche ice cream, lemongrass and coconut espuma, toasted granola \$18*

### Rum Roasted Bananas

*Pecan and coffee cake, cinnamon espuma, caramel popcorn ice cream \$18*

### Chocolate Fondant Crémeux

*Spiced roasted pineapple, hazelnut tuile, rosemary ice cream \$18*

### Say Cheese!

*A changing selection of Australian and International Cheese*

*2 Cheeses : \$18*

*Assiette of Cheese : A tasting of 5 Cheeses : \$30*

## Dessert Wines and Fortified Wines

*2010 Campbell's Rutherglen Topaque \$10 /\$42*

*Valespino "El Candido" Pedro Ximenez \$10*

*Grandfather Port \$15*

*Ballandean Estate, White Liqueur Muscat \$10/45*

*Ballandean Estate, Late Harvest Voignier \$10/\$45*

*Morris of Rutherglen, Old Premium, Rare Liqueur Muscat \$20*

### Coffee or Tea \$6

*Richmont Tea Selections : Rooibos Sunrise, Green Mint, Gunpowder Green, Melon Mint, Peppermint Green, Mexican Dream, Forest Fruits, English Breakfast, Earl Grey Blue, Black Chilli Chocolate, Green Jasmine, Ceylon Gold, Ginger Paradise*

*A 15% surcharge applies on Sunday's and all public holidays.*

**CHEF STUART BELL**

If you have an **allergy** to any food products, please advise us prior to ordering. All information on food intolerances and allergens are available from our wait staff. All dishes can be altered to suit your particular **dietary requirement**.