

## DESSERT MENU

### **Coconut Rice Pudding (GF) 20**

*Raspberry, Fig, Dark Chocolate*

### **Vanilla Crème Brûlée 22**

*Amaretti Biscotti*

### **Liquorice Ice Cream 24**

*Cinnamon Doughnut, Pineapple, Yuzu, Caramel*

### **Dark Chocolate Tart 23**

*Pear and Ginger Compote, Caramel Ice Cream*

### **Cheese Plate 31**

*Selection of Cheese with Lavosh, Quince Paste, Muscatels*

### **Affogato 20**

*Vanilla Ice Cream with Vittoria Coffee, Canelé & Choice of Liquor (+5)*

**DESSERT WINES**

	<i>90ml</i>
2021 Frogmore Creek Iced Riesling, Tasmania	16
2013 Carmes de Rieussec Botrytis SemSauvSauternes, France	25
2022 G. Bologna Braida <i>Brachetto d'Acqui</i> Piemonte, Italy	15
2006 Dominium 6 Puttonyos, Tokaji, Hungary	45

**FORTIFIED**

	<i>60ml</i>
<b><i>SHERRY</i></b> Cream, Lustau East India, Jerez, Spain	10
Pedro Ximénez, Valdespino, Jerez, Spain	14
Pedro Ximénez, Toro Albalá Vintage 1999, Montilla-Moriles, Spain	25
<b><i>TAWNY</i></b> Rockford 15yo PS Marion Tawny, Barossa Valley, SA	16
<b><i>PORT</i></b> Quinta do Noval 10yo Tawny, Portugal	18
<b><i>MADEIRA</i></b> Henriques & Henriques 15yo Verdelho, Maderia, Portugal	16
<b><i>MUSCAT</i></b> Chambers Grand, Rutherglen, VIC, Australia	20
<b><i>TOPAQUE</i></b> Campbells Classic, Rutherglen, VIC, Australia	14