

## DESSERT MENU

<b>Chocolate Tart</b>	\$19
Baked to order oricaco chocolate tart, served with raspberry caramel, crème fraiche and fresh berries	
<b>Flourless pear and almond cake</b> (GF)	\$18
Pear and almond cake served with mango coulis and honey-lemon mascarpone.	
<b>Five-spice panna cotta</b> (GF)	\$18
Panna cotta infused with star anise, cardamom, cinnamon, cloves and nutmeg. Served with poached pears and dark palm sugar syrup.	
<b>Pumpkin Catalan cream</b> (GF)	\$18
Thick egg milk and confit sweet pumpkin custard with caramelised sugar on top. Served with macarons and macerated raspberries.	
<b>Homemade ice cream basket</b>	\$18
Three flavours of homemade ice cream or sorbet, served on a waffle basket with fresh berries, chocolate cigars and oricaco ganaché.	
<b>Affogato al caffè</b>	
Sober: Rich house made vanilla ice cream and espresso coffee	\$9
Drunk: As above and with your choice of one liqueur	\$15
(Drambuie, Dom Benedictine, Chateau Chantelle, Banana liquor, Frangelico, Kahlua, Bayles, Tia Maria, VSOP St Remy)	
<b>Cheese plate</b> (GF option served with rice crackers)	\$21
Soft, hard and blue cheese, quince jam, dried fruits and nuts served with water crackers and lavosh bread.	

### DIGESTIVES & FORTIFIED

	Gls	Btl
Fernet Branca, Italy	\$10	
Amaro Averna, Italy	\$10	
Limoncello, Italy	\$11	
Amaro Montenegro, Italy	\$13	
Grappa Nonnino, Italy	\$15	
NV – 'The Keep' Tawny Port, Rutherglen, VIC (750ml)	\$13	\$47
NV – Morris Rutherglen 'Classic' Muscat, VIC (500ml)	\$14	\$60

### DESSERT WINES

2018 – Brookhill Moscato, SA	\$8	\$30
2018 – Mitchell Noble Semillon (375ml), Clare Valley, SA	\$11.5	\$43
2019 – Frogmore Creek Iced Riesling, Coal River Valley, TAS	\$11.5	\$45
NV – Hill Moscato Sparkling Rose', Geelong, VIC	\$12.5	\$48

