

Dessert MENU

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| Mango parfait (GF) Mango parfait served with coconut ice cream and tropical seasonal fruit salad. | \$18 |
| Flourless pear and almond cake (GF) Pear and almond cake served with raspberry caramel and honey-lemon mascarpone. | \$18 |
| Five-spice panna cotta (GF) Panna cotta infused with star anise, cardamom, cinnamon, cloves and nutmeg. Served with poached pears and dark palm sugar syrup. | \$18 |
| Pumpkin Catalan cream (GF) Thick egg milk and confit sweet pumpkin custard with caramelised sugar on top. Served with macarons and macerated raspberries. | \$18 |
| Homemade ice cream basket (GF) Three flavours of homemade ice cream or sorbet, served on a waffle basket with fresh berries, chocolate cigars and oricao ganaché. | \$18 |
| Affogato al caffè Sober: Rich house made vanilla ice cream and espresso coffee | \$9 |
| Drunk: As above and with your choice of one liqueur (Frangelico, Kahlua, Bayles, Tia Maria, Courvoisier) | \$16 |
| Cheese plate (GF option served with rice crackers) Soft, hard and blue cheese, quince jam, dried fruits and nuts served with water crackers and lavosh bread. | \$21 |

DIGESTIVES & FORTIFIED

| | Gls | Btl |
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| Limoncello, Italy | \$10 | |
| Amaro Averna, Italy | \$10 | |
| Amaro Montenegro, Italy | \$11 | |
| Grappa Nonnino, Italy | \$10 | |
| Fernet Branca, Italy | \$10 | |
| NV – 'The Keep' Tawny Port, Rutherglen, VIC (750ml) | \$10 | \$45 |
| NV - Morris Rutherglen 'Classic' Muscat, VIC (500ml) | \$11 | \$50 |

DESSERT WINES

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|---|--------|------|
| 2018 - Brookhill Moscato, SA | \$9 | \$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 |

