

DESSERTS

Black Forest (GF)

\$18

Chocolate delice, chocolate soil, berry gel, basil, strawberry sorbet

Trio of Sorbets (DF)

Daily selection

\$14

Avocado and Lime Cheesecake (GF)

Avocado, pistachio, date base, passionfruit syrup \$18

Mango Cheeks (V)

Grilled Mango cheeks, mango curd, ginger lime gel, coconut sorbet \$16

Chefs' selection Cheese Board (GFO)

Fig marmalade, burnt butter walnuts, honeycomb, fig and walnut rye

One cheese \$25 Two cheese \$30 Three cheeses \$35

Dessert Cocktails

Pancake – Vodka, Frangelico, splash of orange **Espresso martini** – Vanilla vodka, kahlua, fresh coffee

Affogato

Vanilla bean ice cream, double espresso	\$12
Add single liqueur	\$18

Special Liqueur Coffees

\$18

Irish, Baileys, Frangelico, Galliano, Kahlua, Cointreau with fresh cream We offer a selection of Tea and Fusion Coffee

Dessert Wines

The Cider Factorie Ice Cider	Bottle \$40	Glass \$13		
Schild Estate Reserve	Bottle \$49	Glass \$15		
Ports				

Vilagrad's 20-year-old	Glass \$18
Taylor's Special Tawny	Glass \$13
Vilagrad's Vintage	Glass \$13