



A FIVE STAR WINERY

## DESSERTS

*Callebaut dark chocolate Courveture mousse "Peppermint Patty", puffed chocolate, honeycomb crumble, peppermint chocolate chip ice cream 16.9 GF*

*Mrs Morris' baked raspberry cheesecake, French meringue wafers, fresh raspberries, lemon curd, raspberry ice cream 16.9*

*Coconut semifreddo, passionfruit foam, almond macaroon, Sirromet Unwooded Chardonnay Wellington Point strawberries, kiwi fruit sorbet 16.9 GF DF*

*Bailey liquor crème brûlée, banana marshmallow, caramelised banana, salted caramel popcorn brittle, fondant tuille 16.9 GF*

*Traditional soufflé of the day (Please see daily specials) GF \$19.90*

### **CHOCOLATE TASTE PLATE \$24.90**

- Dark chocolate and orange mousse torte, hazelnut Florentine biscuit, fresh orange segments*
  - Warm milk chocolate cake, sea salt caramel centre*
- White chocolate baked custard, raspberry sorbet, macadamia nougatine wafer*

### **TRIO OF SORBETS \$16.90**

*– Please ask for today's selection DF, GF*

### **CHEESE PLATE FOR TWO \$24.90**

- Ashgrove Farm Cloth Matured Cheddar, Elizabeth Town, TAS*
- Guilloteau Le Dauphin, Rhone Alps, FRA*
- Tarago River Wash Rind, Neerim, VIC*
- Gorgonzola Dolce, Gorgonzola, ITA*

### **FORTIFIED WINES**

*Sirromet Old Barrel \$7.90*

*Galway Pipe \$10.90*

*Saltam's Mr Pickwick's Tawny \$16.90*

*Penfold's Grandfather \$18.90*

*Liqueur Coffee/Affogato with your choice of liqueur*

*Espresso coffee by Di Manfredi*

*Decaf, soy, extra shot, mug*

*Leaf teas by Pickwicks*

*One bill per table. All credit card payments incur 2% surcharge.  
Please advise your waiter of any allergies.*