



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.*