



and to finish....

Desserts – all \$14

Rosemary Pannacota – served on a Shiraz and orange reduction and garnished with raspberries (GF)

Freshly made Fruit Salad – medley of spring and summer fruits, folded in a strawberry coulis with Vanilla ice cream (GF)

Blueberry Tart – set on a sweet shortcrust with frangipani cream and blueberries. Served glazed garnished with vanilla icecream

My lemon and strawberry Cheesecake – served in a pastry tulip with fresh strawberries on a strawberry coulis

My Mum’s fabulous hot pudding – served with Grand Marnier crème anglaise

Cheeses

Cheese Plate – Chef’s delicious selection of Provolone (mild), Pradera and Camembert cheeses served with baguette and Chef’s quince paste \$18

Dessert wines, liqueurs and coffees

Mt Horrocks Cordon Cut Riesling (375ml)	glass 10	bottle 50
2011 Tim Adams Riesling Clare Valley Botrytis (375ml)		bottle 55
De Bortoli 8yo Fine Tawny Port	glass 10	bottle 85
De Bortoli Noble One Botrytis Semillon (375ml)	glass 16	bottle 80
Penfolds Grandfather Rare Tawny Port		18
Cognac VSOP		15
Cognac XO		34
Frangelico, Drambuie, Bailey’s, Cointreau		14
Irish Coffee		18
Affogato with Frangelico		18