



and to finish....

Desserts – all \$14

Crème Caramel - a delicious French classic (GF)

Flan Parisian - Chef's superb vanilla flan

Pear, Apple and Frangipane Tart

Tarte aux Pommés – served with Vanilla ice cream

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

Cheeses

Cheese Plate – Chef's delicious selection of Provolone, Predera and Camembert cheeses served with baguette and Chef's quince jam \$18

Chef's 10 day Truffled Camembert – a superb Truffle experience. Served with baguette and Chef's quince jam \$25

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
Muscat de Beaumes de Venise (750ml)	glass 10	bottle 85
De Bortoli Noble One Botrytis Semillon (375ml)	glass 16	bottle 80
Penfolds Grandfather Rare Tawny Port		12
Cognac VSOP		15
Cognac XO		34
Frangelico, Drambuie, Bailey's, Cointreau		14
Irish Coffee		18
Affogato with Frangelico		18