

DESSERT MENU

PANNA COTTA — 11

Almond honey panna cotta, pear gel and spiced biscotti **GF optional**

LEMON CURD CHEESECAKE — 9.5

Lemon curd, baked cheesecake, shortbread crumb & meringue

S'MORES TACOS — 13

House made biscuits, warm milk chocolate fudge, toasted marshmallows & berry compote

CHEESE PLATE — 17.5

Onkaparinga triple cream brie, Alexandrina Cheese Co. Mt Jagged red wax cheddar and Onkaparinga blue vein, Tuckers lavosh & house dried fruit
GF optional

RHUBARB FRANGIPANE — 14

Pistachio & rhubarb frangipane tart with vanilla marscapone & cardamom syrup

PEANUT BUTTER BROWNIE — 11

Warm chocolate & PB brownie with double cream & salted caramel drizzle

NUTELLA PIZZA — 16.5

12" wood oven pizza base, Nutella, fresh strawberry, hazelnut with double cream

MOSAIC SUNDAE — 16.5

Norgan Vaaz ice cream, chocolate wafers, strawberries, fudge, peanuts & whipped cream

AFTER DINNER DRINKS

2019 YALUMBA FSW 8B
BOTRYTIS VIOGNIER — 9
Wrattonbully SA

SERAFINO BLACK LABEL
FORTIFIED TAWNY — 9
McLaren Vale SA

NIEPORT WHITE PORT — 8
Portugal

CRABTREE GRAND MUSCAT — 9
Clare Valley SA

PRIMITIVO QUILES MOSCATEL — 9
Spain

NIEPORT RUBY PORT — 8
Portugal

60ml

COURVOISIER VSOP — 11
MONTENEGRO — 8

FERNET BRANCA — 9
OKAR AMARO — 8

30ml

DIETARY LEGEND

GF — GLUTEN FREE