

## DESSERT MENU

### LEMON SORBET — 9

Tangy lemon sorbet, raspberry coulis, mango kiwi salad, blueberry dust

### PANNA COTTA — 12

Truffled honey panna cotta, chai spiced biscotti **GF optional**

### LEMON CURD CHEESECAKE — 12

Lemon curd, baked cheesecake, shortbread crumb, meringue

### PEANUT BUTTER BROWNIE — 12

Warm chocolate PB brownie, double cream & salted caramel drizzle

### CHEESE PLATE — 19

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

### MOSAIC SUNDAE — 17

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**