

DESSERT

LEMON SORBET

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

9

BRULEE CHEESECAKE

Brulee cheesecake with pistachio gelato, strawberry gel, white chocolate soil.

12

PEANUT BUTTER BROWNIE

Warm chocolate PB brownie, double cream & salted caramel drizzle.

12

CHEESE PLATE (GF Optional)

Chef's selection of three South Australian Cheese's, Barossa fruit paste, Tuckers lavosh & house dried fruits.

19

MOSAIC SUNDAE

Gourmet ice cream, chocolate wafers, strawberries, fudge, peanuts & whipped cream.

17

PANNA COTTA (GF Optional)

Vanilla panna cotta, blackcurrant gel, apple compote & lavender shortbread.

12

AFTER DINNER DRINKS 60ML

2019 YALUMBA FSW 8B BOTRYTIS VIOGNIER

Wrattonbully SA

9

NIEPORT WHITE PORT

Portugal

8

YALUMBA ANTIQUE MUSCAT

Angaston SA

9

YALUMBA ANTIQUE TAWNY

Angaston SA

9

CRABTREE GRAND MUSCAT

Clare Valley SA

9

PRIMITIVO QUILES MOSCATEL

Spain

9

NIEPORT RUBY PORT

Portugal

8

AFTER DINNER DRINKS 30ML

COURVOISIER VSOP

11

MONTENEGRO

8

FERNET BRANCA

9

OKAR AMARO

8

DIETARY LEGEND

GF – GLUTEN FREE / DF – DAIRY FREE / V – VEGETARIAN / VE – VEGAN



MOSAIC HOTEL

