



# DESSERT

*VANILLA BEAN CRÈME BRÛLÉE* *\$16*

Vanilla bean crème brûlée served with pistachio biscotti (v)

*CHOCLOTALE TART* *\$17*

Chocolate pastry tart filled with soft chocolate ganache garnished with chocolate rocks and a honey and lemon muntries syrup (v)

*AFTER DINNER CHEESE BOARD* *\$24*

A hand-picked selection of local and imported cheeses with muscatel, quince paste/ fig jam, apple and toasts (GFO, v)

*APPLE PRESSE* *\$19*

Layers caramelised apple served with a praline crumb and lemon gelato