



1915

# DESSERT MENU

White chocolate cheesecake w' dulce de leche, white chocolate shards & salted caramel <sup>GFO</sup>	\$15
Halloumi loukoumades w' salted caramel & chocolate ice cream <sup>GFO</sup>	\$15
Chocolate mousse w' orange gel <sup>GFO</sup>	\$15
Warm ravani cake w' negroni marmalade	\$15
Selection of gelato w' fresh berries <sup>VG/DF/GF</sup>	\$15
Dessert tasting plate - for 2 / for 4 <sup>GFO</sup>	\$28/\$45
Cheese board w' onion jam, fresh + dried fruits, walnuts & house made lavosh <sup>GFO</sup>	\$35

## TO FINISH:

NV Stanton & Killeen 'Rutherglen' Muscat (Rutherglen, VIC)	\$12
NV Ramos Pinto Tawny Port (Douro Valley, Portugal)	\$13
NV Sanchez Romate 'Cardenal Cisneros' Pedro Ximenez (Jerez, Spain)	\$14
Affogato - Vanilla Ice Cream w' Espresso	\$8
- Add Baileys, Kahlua, Frangelico	+\$11