

pannacotta cherry ripe pannacotta served with rich chocolate syrup and fresh shaved coconut	\$12
crème brulee caramelised pineapple crème brulee served with a candied pineapple wafer	\$12
cheesecake marbled ferrero rocher cheesecake with frangelico chocolate sauce	\$12
poached pear pears poached in a cranberry syrup and served with a pistachio praline parfait	\$12
tart sweet short crust pastry tart filled with tangy midori and lime curd served with rich double cream	\$12
cheese chef's selection of milawa blue, tarago triple cream brie and maffra aged cheddar served with dried figs, muscatels, quince paste, fresh fruit and crispbreads and lavosh	\$17

