

## **DOLCE**

'Tiramisu' classic Italian dessert, coffee-soaked sponge, mascarpone cream, cocoa	18
'Chocolate Croissant Pudding' warm layers of flaky pastry, chocolate, peanut butter	
ganache, crème fraiche	18
Apple Pie 'Tartufo',vanilla apple swirl parfait, cinnamon fruit compote, gingerbread	
crumble	18
Sorbetti; lemon, passionfruit, raspberry sorbet, stewed apple (GF/DF)	16
'Pannacotta' basil scented set cream, macerated berries, vincotto, kataifi	18
Cheese selection, with house made lavosh & quince paste	24
Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)	
Affogato	9
Add - Frangelico, Baileys, Kahlua, Drambuie	16

 $\mathsf{GF}$  - gluten free  $\mathsf{DF}$  - dairy free  $\mathsf{N}$  - contains nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Pricing and Menu items subject to change.