

Signature Desserts

The Alizee: A French dessert of dark chocolate & raspberry gateau with raspberry sorbet \$14.90 (joseph chromy botrytis \$12 gl / \$45 btl)

The Raspberry Passion: Whole raspberries piled on a passionfruit shortbread topped with a passionfruit mousse & puff pastry served with passionfruit coulis and a trio of raspberry mousses: red wine, basil & chocolate \$16.90 (masterpeace sparkling moscato \$8 gl / \$38 btl)

The Palet Chocolate: For chocolate addicts using 58% cocoa chocolate, made of chocolate sable and ganache served on a house made vanilla bean custard with chocolate garnishes \$16.90 (penfolds grandfather port \$14.90 gl)

The Mikado: Chocolate lattice tubes filled with flavoured mousse on a blood orange sorbet, house made vanilla bean custard and raspberry coulis \$14.90 (seifried nelson riesling ice wine \$16 gl / \$59 btl) **GF (without pastry twists)**

The Edelneige: An iced dessert of raspberry & blueberry coated in soft and baked meringue served with a warm hazelnut sauce \$14.90 (de bortoli 'black noble' liqueur muscat \$14.90 gl) **GF**

New Summer Desserts

Crème Brulee: A duo of vanilla bean & lemon myrtle with a refreshing lime sorbet and poppy seed pastry twists \$14.90 (josef chromy botrytis \$12 gl / \$45 btl) **GF(without twists)**

Seasonal Fruit Crumble:(refer to your waiter for todays creation) With wafered dried apple slices, house made vanilla bean custard and ice cream/sorbet to perfectly compliment todays flavour \$14.90 (seifried nelson riesling ice wine \$16 gl / \$59 btl)

Cheesecake Re-Invented: The smoothest and lightest blueberry cheesecake you've ever tasted. \$14.90 (masterpeace sparkling moscato \$8 gl / \$38 btl)

Profiteroles: The real traditional French Profiterole as it should be: house made choux filled with vanilla bean ice-cream and dressed in warm chocolate sauce \$14.90 (de bortoli 'black noble' liqueur muscat \$14.9 gl)

May we suggest these (fine accompaniments) to enhance your dessert experience. Perfect partners.

New Summer Desserts (continued)

Chocolate Brownie: House made dark chocolate and pecan nut brownie served on vanilla bean custard with vanilla bean ice-cream and your choice of warm chocolate, toffee or praline sauce \$14.90 (masterpeace vintage port \$8 gl)

Lemon Curd Tart : with refreshing lime sorbet and a citrus & spearmint salad \$14.90 (with shot of lemoncello \$18.00)

The Opera Pistachio: Layered classic ganache, pistachio butter cream & almond biscuit entremets served on a vanilla bean custard with wattle seed ice-cream \$14.90 (joseph chromy botrytis \$12 gl / \$45 btl)

Sticky Date Pudding: traditional hearty sticky date pudding with a warm toffee sauce & vanilla bean ice-cream \$14.90

The Ice Trio: Extreme chocolate, wattle seed ice cream and vanilla bean ice-cream on a tuille base \$10.90

Affogato: Shot of espresso coffee with choice of vanilla, extreme chocolate & wattle seed ice cream (3 scoops) with your favourite liqueur \$14.50 **GF**

Sundaes:

“The Crucible”: A mammoth combination for four to share. Vanilla bean, extreme chocolate & wattle seed ice creams plus raspberry, blueberry, lime & blood orange sorbet with praline sauce, ginger glaze, red fruit coulis, marshmallows, fresh fruits, chocolate garnishes, whipped cream and red wine reduction. \$36.50

“Room4Sundae”: Vanilla or extreme chocolate(or both) ice cream with red fruit coulis, fresh seasonal fruits, nuts, marshmallows, whipped cream & praline sauce \$11.90

Savoury:

Trio of Dips: Trio of freshly made dips with warm flatbread \$13.50

Cheese Plate: Ask your waiter for details \$15.90

Extra Ice Creams/Sorbets \$3.00 each
15 % Surcharge on Public Holidays

2.5% Amex Surcharge
All prices include 10% GST

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