

DESSERT *By Chris Aguasa*

Our passion is to deliver a unique dining experience with a menu that uses fresh, seasonal and locally sourced ingredients combined in a way that delivers interesting flavours and respects the produce.

Dessert: \$15

House Made Crème Brulee w House Made Chocolate Brownie

Belgian Waffles, Poached Pear, Chocolate Ganache, mixed berries w Vanilla Bean Gelato

Blood Orange Sorbet w Crushed Berries and Meringue

Cellar 8 Deconstructed Tiramisu

Affogato with a choice of Frangelico, Baileys, Mr. Black, or Tia Maria \$16

Cheese: \$26

Cheese Board w four cheeses, quince paste, mixed lavosh biscuits and fruit bread

Fortifieds

Rutherglen Estates Muscat, Rutherglen Victoria \$10

Age between 8 to 10 years it displays aromas of fresh raisins and rich fruit. Its characteristics include raisins, toffee, caramel, butterscotch, dried fruits and nuts. Its flavours and luscious sweet palate make this Muscat an indulgent delight.

d'Arenburg NV Nostalgia Noble Wrinkled Riesling, McLaren Vale SA \$10

If "death by chocolate" truly exists, then this is the vinous equivalent. Decadence is an understatement, oozing sweet marmalade, raisin and honeysuckle flavours. The true threat however lies in the zesty lemon & lime sherbet notes, which ensure you are left salivation. Liquid Gold!

Dessert Cocktails

Espresso Martini \$18

Mr. Black Coffee Liqueur, Vanilla Vodka, Brown Crème de Cacao & Fresh Espresso

Chilli Chocolate Espresso Martini \$22

Mr. Black Coffee Liqueur, Patron XO Café Incendio, Vanilla Vodka, Brown Crème de Cacao & Fresh Espresso

Salted Caramel Espresso Martini \$22

Mr. Black Coffee Liqueur, Hunter Distillery Caramel Vodka, Brown Crème de Cacao & Fresh Espresso

Choc Hazelnut Espresso Martini \$22

Mr. Black Coffee Liqueur, Hazelnut Liqueur, Mozart Chocolate Liqueur, Vanilla Vodka & Fresh Espresso

