

## ALWAYS THE BEST FOR LAST

### 'La Gondole' Tasting Plate to Share:

Warm Chocolate Cake, Marinated Strawberries,  
Braised caramelized Banana Bread & Butter Pudding &  
Cointreau Ice Cream \$32

'Chocolate Lover's' Warm Chocolate Cake with  
Chestnut Custard \$18

### Traditional Apple Tarte Tartin

Caramelized Pink Lady, Cointreau Ice Cream (allow 15 min Prep time) \$18

### Strawberries Romanov a ma facon (my way)

Marinated Strawberries in Blue Curacao with Vanilla Ice Cream,  
Cream Chantilly, Orange Zest, Brandy Snap and Pashmak [G\*] 🍷 \$18

### Lemon Cheesecake

Baked Cheesecake with Raspberry Compote & Mascarpone Cheese \$18

### Braised caramelized Banana Bread & Butter Pudding

with Crème Anglaise, Rum and Raisin Ice Cream \$18

### Palette of Sorbet and Ice Cream,

Fruit Coulis \$13

### Chef's selection of Australian and European Cheeses

with Fig Jam, Dried Fruit, Apple, Baguette \$25

## TOO FULL

We suggest: the delectable Chocolate Martini  
A delightful creation!  
\$15.00

### *sen.5es Coffee Plus*

Your favorite Espresso Coffee with Almond Biscotti, Turkish Delight,  
Chocolate Truffles, Kirsch Marinated French Cherries \$12

### *sen.5es Tea Plus*

Your favorite Leaf Tea with Xavier Pique's special French Nougat,  
Hazelnut Fudge, Almond Biscotti, Tasmanian Butterscotch \$12

## TO COMPLEMENT

	Bottle	Glass
Penfolds Grandfather Port		\$15
Galway Pipe		\$12
De Bortoli Noble One	\$70 [375 ml]	\$11
Deinlein Apricot Schnapps	\$80 (500ml)	\$14
Deinlein Williams Schnapps	\$80 (500ml)	\$14
Talijancich Julian James Red Liqueur 10 Y.O.	\$65 [500 ml]	\$9
Morris of Rutherglen Liqueur Muscat		\$9
Gramps Botrytis	\$45 [375 ml]	\$8
Hardy's Showport		\$6
Penfolds Club		\$6

🍷 Chef's Signature Dish      G\* = Gluten Free

Glass Volume: 60 ml [1.0 'Standard Drinks']

15% surcharge applies on Public Holidays