

Dessert Menu

Apple Dumplings \$8

Gingered Apple Cider, Toasted Fennel Cream, White Chocolate

Caramelized Pear & Maple Bread Pudding \$8

Vanilla Pears, Bacon Caramel, Chicory Coffee Ice Cream

Molten "Black Forest" Cake \$8

Molten Chocolate Cake, Black Cherry Chutney
Chantilly Cream, Kirsch Spiked Chocolate Sauce

Butternut Chevre Cheesecake \$9

Rosemary Anglaise, Pear Gelee, Crispy Pear

Citrus Panna Cotta \$7

Lemon Curd, Basil Syrup, Citrus Lace

Rosewater Crème Brûlée \$8

Mara de bois Sorbet, Wildflower Tea, Crystalized Rose Petals

Cheese Plate \$12

Selection of Fine Domestic and International Cheese
Served with Traditional Accompaniments

Toasted Hazelnut Soufflé \$12

Espresso Anglaise, Frangelico Mousseline
Allow 15 Minutes

Frozen Sweets

Sorbet Tasting \$7

Prepared In House Daily

Ice Creams \$4

Prepared In House Daily

Pastry Chef

Nicole Anhalt