

Desserts

18

White chocolate brûlée with chocolate coated strawberries (GF)

New York style baked cheesecake with blueberries and Chantilly cream (GF)

Mango and Coconut panna cotta with strawberry meringue kisses and mango slices (Can be GF)

Sticky date pudding with salted caramel sauce and honeycomb ice cream (NF)

Trio of sorbets (Can be GF, DF)

Selection of cheeses with fruit loaf

25

Dessert Wine

			<i>Glass</i>	<i>Bottle</i>
<i>Di Giorgio (Lucindale Botrytis Semillon)</i>	2011	500ml	30	100
<i>Michelton (Botrytis Riesling)</i>	2013	375ml	20	60
<i>Yalumba (FSW Botrytis Viognier)</i>	2017	375ml	25	70
<i>Chateau Roumieu</i>	2010	375ml		90
<i>Konrad (Noble Two)</i>	2007	375ml		180
<i>Noble ONE (Botrytis Semillon)</i>	2016	375ml		80
<i>Vasse Felix (Cane Cut)</i>	2017	375ml		75

GF= Gluten Free

DF= Dairy Free

NF=Nut Free



SEAFOOD RESTAURANT
MELBOURNE'S PREMIER SEAFOOD EXPERIENCE