



Dessert Degustation

SIXTY NINE DOLLARS
WITH PAIRED WINES ONE HUNDRED AND TWENTY FOUR DOLLARS

GRANITA

Apple

GRANNY SMITH APPLE
MASCARPONE, CARAMEL & YUZU
(GF)

THE BLUEBERRY

Coconut on the Beach

LIME & BUTTERSCOTCH
(GF)

Cheese

HOUSE MADE CHUTNEY & RAISIN BREAD
PUMPKIN & FIVE SPICE
(CN)

HERB SORBET

Chocolate

SEMIFREDDO
GIANDUIA, WHITE COFFEE
TEXTURES OF CHOCOLATE
(GF)(CN)

PETIT FOURS

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

OUR DESSERT DEGUSTATION MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE