

## SUMMER DESSERT MENU

SOUS-CHEF AND PASTRY CHEF CATHERINE ANDERS

<b>FRUTTA ESOCITA DEL QUEENSLAND CON SEMIFREDDO DI MANGO E MACADAMIA, RICCIARELLO E SALSA DI MELAGRANA</b> QUEENSLAND EXOTIC FRUIT WITH MANGO AND MACADAMIA CRUNCH SEMIFREDDO, COCONUT MACAROON AND POMEGRANATE JUS	17.00
<b>CROSTATA DI CIOCCOLATO TIEPIDO CON GELATO E SALSA DI CARMELLO</b> WARM CARAIBES CHOCOLATE TART WITH WHITE CHOCOLATE AND PASSION FRUIT GELATO, CAMEL SAUCE	17.00
<b>SUFLÉ DEL GIORNO</b> PASTRY CHEF'S CHOICE – HOT SOUFFLÉ (20mins)	17.00
<b>GELATI E SORBETTO FATTI IN CASA</b> HOMEMADE VANILLA BEAN AND RASPBERRY ICE CREAMS, LEMON SORBET, AND CARAMELISED PASTRY	14.00
<b>FRITTE TIEPIDO CON SALSA CIOCCOLATO CALDO E GELATO</b> WARM PROFITEROLES WITH TONKA BEAN GELATO AND HOT CARAIBES CHOCOLATE SAUCE	16.00
<b>TIRAMISU DEL CENTRO CON SALSA DI MOCCA</b> IL CENTRO'S OWN TIRAMISU WITH MOCCA SAUCE	15.00
<b>CRÈME BRULEE CON VANIGLIA</b> DAINTREE FOREST VANILLA BEAN CRÈME BRULEE	12.00
<b>DOLCE DEL GIORNO</b> PASTRY CHEF'S DESSERT OF THE DAY	15.00
<b>SELEZIONE DI FORMAGGI CON BISCOTTI E PANE DI NOCE</b> A SELECTION OF CHEESE – SERVED WITH HOMEMADE WATER CRACKERS AND WALNUT BREAD	18.00 FOR TWO 28.00
TASMANIAN HERITAGE RED SQUARE, WASHED RIND - BURNIE TASMANIA MEREDITH SHEEPS BLUE - WESTERN VICTORIA MAURI ASIAGO, SEMI-HARD - VINCENZA AND TRENTO - ITALY BUCHE D'AFFINOIS, TRIPLE CREAM COWS MILK – LYON - FRANCE	
<b>ASSORTIMENTO DI CIOCCOLATINI E DOLCETTI</b> ASSORTMENT OF HOMEMADE CHOCOLATES AND PETITS FOURS	9.50
<b>CAFFÈ E BISCOTTI</b>	4.20

## DESSERT WINE

	BTL	GLS
2008 CASCINETTA VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	30.00	
2008 DELATITE "CATHERINE" GERWURTZTRAMINER UPPER GOULBURN, VIC	45.00	12.00
2007 FROGMORE CREEK ICED RIESLING COAL RIVER VALLEY, TASMANIA	46.00	12.00
2006 DE BORTOLI NOBLE ONE BOTRYTIS SEMILLON RIVERINA, NSW	50.00	13.00
2006 ESCARPMENT "HINEMOA" RIESLING MARTINBOROUGH, NZ	65.00	14.00
2006 KONRAD "SIGRUN" NOBLE RIESLING MARLBOROUGH, NZ	70.00	
2006 HOBBS VINTNERS VIOGNIER BAROSSA, SA	80.00	
2003 VILLA LA SELVA VIN SANTO "VIGNA DEL PAPA" TUSCANY, ITALY	80.00	16.00
2005 AZIENDA "ST. CHRISTINA" RIGOLETTO PASSITO BIANCO VENETO, ITALY	95.00	
2006 MARCO CARPINETI "LUDUM" LAZIO, ITALY	100.00	

## FORTIFIED WINE

ALL SAINTS RUTHERGLEN TOKAY		8.00
ALL SAINTS RUTHERGLEN MUSCAT		8.00
ROCKFORD "P.S MARION" TAWNY PORT		9.00
RAMOS PINTO "QUINTA DA EVRAMOIRA" 10 YO TAWNY PORT		12.00
MR PICKWICK'S PORT		14.00
2005 WOODSTOCK FORTIFIED SHIRAZ (375ML)		50.00

## COGNAC, CALVADOS & ARMAGNAC

HENNESSY VSOP		10.50
1997 VICTOR GONTIER DOMFRONTAIS CALVADOS (70% APPLE 30% PEAR)		12.00
COURVOISIER VSOP		12.50
1985 DELORD BAS ARMAGNAC		13.00
CASTAREDE 20 YO BAS ARMAGNAC XO		15.00
1992 DOMAIN DE COQUILLON GRAND BAS ARMAGNAC		17.00
HENNESSY XO		19.50
VENERABLE GROULT 25YO PAYS D'AUGE CALVADOS (100% APPLE)		20.00
HENNESSY PARADIS EXTRA		50.00
1979 DOMAINE P.FRAPIN COGNAC GRANDE CHAMPAGNE		50.00

## LIQUEUR COFFEE

9.00

## LIQUEURS AND DIGESTIVES

A COMPREHENSIVE SELECTION IS AVAILABLE, INCLUDING:-

FERNET BRANCA		6.50
ALBERTI BENEVENTO STREGA		6.50
AVERNA AMARO		6.50
MONTENEGRO AMARO		6.50
PALLINI LIMONCELLO		6.50
TOSCHI NOCELLO		6.50
CARPANO ANTICA FORMULA		6.50
GALLIANO SAMBUCCA		6.50
FRANGELICO		6.50
COCCHI BAROLO CHINATO		11.00
DISARONNO AMARETTO		12.50

VINTAGES SUBJECT TO CHANGE