



TERRACE HOTEL

DESSERT

Peach Melba

Caramelised peaches, raspberry sauce, dehydrated meringue, peach & vanilla ice cream *(gf)* \$15

Chocolate Mint Mousse

Dark chocolate, crème de menthe gel, caramelised chocolate, minted cream *(gf)* \$15

Tea Infused Panna Cotta

Palm sugar syrup, pandan tapioca pearls, candied lime leaves, coconut *(gf)* \$15

Mandarin Curd Tartlets

Mandarin curd, gingerbread crumbs, burnt marshmallow crème, cinnamon ice cream \$15

To share:

Chef's selection of three desserts \$35

Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar Tarago River, traditional accompaniments *(gf option)* for 2 \$19 / for 4 \$29

Selection of barista coffees available from \$3

Selection of LMDT hand crafted French teas \$4

Dessert Wines by the glass

2013	Torbreck 'The Bothie'	<i>Frontignac</i>	Barossa Valley	SA	\$9
2014	Le Terte du Lys d'Or Sauternes	<i>Semillon</i>	Bordeaux	FRANCE	\$13
2010	John Kosovich	<i>Semillon Verdelho</i>	Swan Valley	WA	\$10

Fortified Wines by the glass

2009	John Kosovich	<i>Fortified Shiraz</i>	Swan Valley	WA	\$11
NV	Grandfather 'Port'		Barossa Valley	SA	\$18
NV	Kopke 10y.o. Tawny Port		Duoro Valley	PORTUGAL	\$16
NV	Warres 'Otima' 20y.o. Port		Duoro Valley	PORTUGAL	\$20
NV	Alvear 1927 'Solera'	<i>PX</i>	Andalucia	SPAIN	\$16