

# DESSERT

## ITALIAN CHEESECAKE

baked ricotta cheesecake, served on a biscotti crumb with toasted nuts and biscotti infused mascarpone 22

## SOFIA'S TIRAMISU

our classic recipe has remained unchanged since day one 22

## THE GREAT LEMON MERINGUE

our famous lemon tart topped with an enormous 16cm cloud of lightly toasted meringue. A showstopper 20

## CREME BRULEE

classic vanilla bean creme brulee with a thin sugar crust  
toasted at the table 18

## CHEESE PLATE

*a choice of 1 or 3 cheeses served with barossa bark lavosh,  
spiced honey, and piparras peppers*

truffle pecorino, gorgonzola, Tête de Moine,  
d'affinois excellence 18/42

## AFFOGATO

A choice of Frangelico, Disaronno, Licor 43, Amaretto, Baileys 14/22

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A variable surcharge applies to all credit card transactions. A 15% service charge applies on public holidays. A 10% service charge applies on Sundays.