



TERRACE HOTEL

DESSERT MENU

Brioche bread and butter pudding, dark chocolate, brandy anglaise, raspberry coulis	\$12
Chocolate fondant, raspberry and rhubarb compote, chocolate flakes, ice cream	\$12
Baked Kanafeh, rose syrup, candied pistachio, double cream	\$12
Apple crumble cheesecake, apple mousse, warm cinnamon caramel sauce	\$12
To share: Chef's selection of three desserts	\$29
Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar, Tarago River Triple Brie with traditional accompaniments (v) (gfo)	\$22 / \$32

Selection of barista coffees available	from \$3
Selection of gourmet teas	\$4

Dessert Wines by the glass

2010	Kosovich	<i>Semillon Verdelho</i>	Swan Valley	WA	\$10
2014	Le Terte du Lys d'Or Sauternes	<i>Semillon</i>	Bordeaux	FRANCE	\$13

Fortified Wines by the glass

2009	John Kosovich	<i>Fortified Shiraz</i>	Swan Valley	WA	\$11
NV	Grandfather 'Port'		Barossa Valley	SA	\$18
NV	Haselgrove 'The Old Nut'	<i>Fortified Blend</i>	McLaren Vale	SA	\$12
NV	Warres 'Otima' 20y.o. Tawny Port		Duoro Valley	PORTUGAL	\$20
NV	Alvear 1927 'Solera'	<i>PX</i>	Andalucia	SPAIN	\$16