



# Dessert Menu

**Plant based dessert Sticky banana tahini cake (GF, DF, VG)** **\$18**  
Banana, dates, cinnamon, organic buckwheat, coconut cream, salted caramel ice cream, banoffee banana sauce, chunky pineapple coulis

**Dark chocolate & crunchy Hazelnut mousse (GF without biscuit)** **\$16**  
Layered mousse, chocolate sauce drizzle, lady finger biscuit, white chocolate hazelnut bark

**Buttermilk Wildflower honey panna cotta (GF)** **\$16**  
Papa saya buttermilk, spice poached pear, mandarin sauce, coconut sorbet

**Trio of Sorbets (GF, DF)** **\$14**  
Refreshing raspberry, coconut & kaffir lime, mango sorbets or choose any single flavour

**Ice cream coupe** **\$15**  
Fig honey pistachio, strawberry jam and french vanilla bean ice cream topped with warm rich chocolate sauce, ladyfinger biscuit

**Affogato** **\$18**  
Shot of espresso with your choice of liqueur, served with vanilla bean ice cream and chocolate biscuit

**Chef's special dessert platter for 2** **\$38**  
Buttermilk honey panna cotta, trio of sorbet, Italian almond carrot cake with cream cheese frosting sauce, sticky banana cake, banoffee banana, pineapple sauce

**Italian Almond Carrot & Olive oil cake (GF)** **\$16**  
Flourless, cream cheese frosting, orange, chia seed pudding, vanilla bean ice cream, chopped walnuts

**Optional dessert package** **\$16pp**  
**(minimum 4 people)**  
chef's selection of dessert served on platters to the middle of the table, and freshly brewed coffee or tea

**Rubyos grand dessert platter** **\$48**  
Buttermilk honey panna cotta, Italian almond carrot cake with cream cheese frosting sauce, trio of sorbet, dark chocolate & crunchy hazelnut mousse, sticky banana cake, pineapple sauce

## Dessert wine & cocktails

**Pink moscato (750ml)** **\$9.5 / \$45**  
The Drover, Riverina

**Noble taminga (375ml)** **\$9.5 / \$45**  
Murray darling

**Espresso martini** **\$20**  
Captain morgan's, kahlua and caramel shaken with fresh espresso

**Tiramisue me** **\$22**  
Spiced rum, caramel syrup & coffee shaken with aquafaba

**Gonzales nectar pedro ximenez (spain)** **\$9.5**



V - Vegetarian VE - Vegan GF - Gluten Free DF - Dairy Free