

VINEYARD RESTAURANT

DESSERT MENU

Leche Frita <i>Spanish fried custard with salted caramel ice cream and sugared almonds</i>	\$15
Budino di limone <i>Lemon pudding with coconut milk, citrus salad and biscuit crumb</i>	\$14
Fico Tarte Tatine <i>Caramelised fig Tarte Tatine, red wine and fig syrup and fig leaf ice cream</i>	\$14.50
To die for Affogato <i>With Italian style Biscotti and Terravin Late Harvest Pinot Gris</i>	\$16.50
Ice Cream Sundae <i>Vanilla ice cream with meringues and your choice of caramel, chocolate sauce or berries, whipped cream and tuiles</i>	\$12.50
Nelson VIAVIO Italian style Artisan Cheese Platter <i>Accompanied by seasonal preserves, fruit, cracker and our bread</i>	
Small Plate	\$27.00
Large Plate	\$35.00

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