

Nº35

Dessert and Cheese


Lemon marshmallow 17

Meringue kisses, citrus crumble, lemon curd ice cream, fresh raspberry (n)

 *Frangelico,
Italy*

Crème caramel 16

Rum soaked golden raisins, sweet wine jelly, golden raisin purée (gf)

 *Castello Banfi Sciandor Moscato D'Asti DOCG,
Tuscany, Italy*

Vanilla slice 17

Puff pastry, vanilla pastry cream, strawberry sorbet, strawberry compote

 *Neopolitan cocktail*

Cinnamon poached pear 18

Ginger bread, butter scotch sauce, chocolate fudge

 *Adrien Camut 6yo,
Calvados, France*

Cheese of the day 16 ea.

*Served with homemade chutney, homemade lavosh, poached pear (n)**

 *Penfolds Grandfather Old Tawny,
Barossa Valley, SA*

 *Our recommendation*

All prices inclusive of GST

(n) Contains nuts (gf) Gluten free *Can be gluten free

*#no35restaurant @no35restaurant
#softelmelbourne @softelmelbourneoncollins*

