

Nº35

Dessert and Cheese

Classic crème brûlée
Homemade biscotti (v, n) 16*
🍷 *Frangelico, Italy*

Compote of mixed wild berries
Nougatine cannelloni, passionfruit cream, yoghurt sorbet (v, gf) 17
🍷 *Castello Banfi Sciandor Moscato D'Asti DOCG, Tuscany, Italy*

Chocolate and sour cherry bombe
Lavender cream, chocolate soil, green tea moss (n) 18
🍷 *Neopolitan cocktail*

Treacle tart
Whipped crème fraîche, charred orange, tonka bean custard (v) 16
🍷 *Adrien Camut 6yo, Calvados, France*

Tête de Moine
Apple cider jelly, toasted fig bread (n) 19*
🍷 *Penfolds Grandfather Old Tawny, Barossa Valley, SA*

🍷 *Our recommendation*

All prices inclusive of GST

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

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