



## Dessert and Cheese

Vanilla panna cotta

*Poached strawberries, strawberry soup, mint jelly, wild flowers (gf) 16*

*🍷 De Bortoli Noble One, Yarra Valley Vic*

Compote of mixed wild berries

*Nougatine cannelloni, passionfruit cream, yoghurt sorbet (v, gf) 17*

*🍷 Taltarni Cuvée Rosé, Multi-Regional – Vic, Tas, SA*

Pink grapefruit crumble

*Mango sorbet, coconut, almond crumble, lemon balm 18*

*🍷 All Saints Estate Moscato, Rutherglen, Vic*

Double chocolate tart

*Whipped crème fraiche, charred orange, tonka bean custard (v) 18*

*🍷 Toro Albalá Don PX Gran Reserva Pedro Ximenez, Monterey, Spain*

Tête de Moine

*Apple cider jelly, toasted fig bread (n)\* 19*

*🍷 Adrien Camut 6yo, Calvados, France*

*🍷 Our recommendation*

All prices inclusive of GST

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

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