

Nº35

## Dessert and Cheese

Salted caramel semifreddo

*Mandarin, banana, kaffir lime snow (v, gf) 18*

 *De Bortoli Noble One, Yarra Valley, Vic*

Fromage blanc 'ganache'

*Compressed strawberries, rhubarb granita, apple, pain d'épices (v, n) 17*

 *Foxeys Hangout Late Harvest, Mornington Peninsula, Vic*

Choux pastry

*Matcha ice cream, matcha moss, plum gel, raspberry (v) 18*

 *All Saints Estate Moscato, Rutherglen, Vic*

Warm chocolate mousse

*Peanut butter ice cream, salted caramel, popcorn and peanut crunch (v, gf) 18*

 *Mas Amiel Vintage Rouge Vin Doux Naturel, Maury, France*

Tête de Moine

*Madeira jelly, pumpkin and pinenut crunch (gf, n) 19*

 *NV Balnarring Muscat Rosé East, Mornington Peninsula, Vic*

 *Our recommendation*

All prices inclusive of GST

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

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