

Dessert & Cheese

Wattleseed crème brûlée, prunes, orange madeleine (v) 19

 *Summer Fashion, Tukma Reserva Torrontés, Apricot liqueur & Bitters*

Raspberry parfait, freeze dried lychees, raspberry & yuzu gel, white chocolate rocks (gf) 18

 *Foxey's Hangout Late Harvest Pinot Gris, Mornington Peninsula, Vic*

Soft chocolate, compressed cherries, earl grey ice cream, Pedro Ximénez jelly (gf) 19

 *Niepoort LBV Port Touriga Nacional, Porto, Portugal*

Textural fruit plate, poached pineapple, watermelon granita, coconut foam,
citrus chips, pineapple coconut broth (vg, gf, df) 18

 *De Bortoli Noble One, Botrytis Semillon, Yarra Valley, Vic*

Ossau-Iraty, pickled walnuts, semolina wafers (gf, cn) 21

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

 *Our beverage recommendations*

(cn) contains nuts (gf) gluten free (v) vegetarian (vg) vegan

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