

# Nº35

## Desserts & Cheese

Pistachio panna cotta, beetroot ice cream, chocolate soil, broken raspberry (ngi, cn) 18

 *Niepoort LBV Port - Porto, Portugal*

Chef's selection of homemade sorbets, biscuit tuile & berries 17

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

Peanut butter parfait, double chocolate mousse, toffee popcorn,  
butterscotch sauce, peanut praline (ngi, cn) 18

 *Toro Albalá Don PX Gran Reserva Pedro Ximenez - Montereji, Spain*

Valrhona chocolate tart, coffee cream, grated chocolate, orange gel 19

 *Penfolds Grandfather Old Tawny- Barossa Valley, SA*

Cheese selection, homemade chutney, homemade lavosh, poached pear (ngi) 27

 *Campbells Classic Rutherglen Muscat - Rutherglen, Vic*

Sharing platter (for two), choose a selection of the above

Two 30 Three 42 Four 53

 *Our beverage recommendations*

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish.  
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood

Please advise of any dietary requirements.

*#no35restaurant @no35restaurant*  
*#sofitelmelbourne @sofitelmelbourneoncollins*

