



## DESSERT MENU

<b>Melaleuca's Signature Dessert Platter</b>	32
Chocolate truffle, chocolate ice cream, Coconut pannacotta, blackberry gel, macaroons, passionfruit jelly, wild berry cheesecake, ginger biscuit crumble, mango sorbet	
<b>Textures of Chocolate</b>	18
Chocolate and orange, Rich dark Chocolate Truffle, Peanut and chocolate brickle, chocolate sauce, chocolate tuille	
<b>Taste of the Tropics (gf)</b>	18
Misty gem passionfruit, Coconut pannacotta, passion fruit jelly, mango coulis, pistachio biscuit, coconut sorbet	
<b>Fruits from the Forest</b>	18
Wild berry cheesecake, ginger biscuit crumble, torched Meringue, blackberry sauce, forest berry marmalade, raspberry sorbet	
<b>Tropical Sorbet Selection (gf)</b>	16
Selection of 3 Sorbet's, seasonal fruit	
<b>Cheeses</b>	
Selection of 1 cheese, quince jelly, crackers, seasonal fruit	16
Selection of 3 cheeses, quince jelly, crackers, seasonal fruit	26
<b><u>Dessert Wines</u></b>	
Heggies Botrytis Riesling 2017 Eden Valley SA	9.5/56
Yalumba FSW 8B Botrytis Viognier 2017 Wrattenbully SA	10/58
<b><u>Cognac/Brandy</u></b>	
Hennessy VSOP	18
St.Remy	13
<b><u>Port/Sherry</u></b>	
Valdespino Pedro Ximenez Yellow Label	13
Yalumba Antique Tawny	11
<b><u>Dessert Cocktails</u></b>	
<b>Espresso Martini</b> espresso, Kahlua, a hint of Baileys, Absolut vanilla	18
<b>Affogato</b> espresso, vanilla ice-cream & your choice of liqueur	18