THE WINDSOR HOTEL

est // 1898

DESSERT

CHOCOLATE FONDANT (15 MINS) **14**

With crème anglaise and vanilla bean ice cream

BERRY & PISTACHIO CHEESECAKE **12**

Unbaked cheesecake on an almond biscuit base with fresh berries, pistachio dust & raspberry coulis

APPLE & RHUBARB CRUMBLE **12**

With vanilla bean ice cream

ITALIAN LEMON TART **12**

With lemon sorbet

ICE CREAM - CHOICE OF THREE SCOOPS **10**

Vanilla, chocolate, rum and raisin or salted caramel

SORBET - CHOICE OF THREE SCOOPS **10**

Lemon, strawberry, coconut

CHEESE BOARD **23**

Brie d'Argental, cheddar Maffra cheese & Bleu d'Auvergne served with dried and fresh fruits, quince paste, nuts and crackers

DESSERT WINE

Heggies Botrytis **Riesling**, Eden Valley		58
De Bortoli Noble One **Botrytis Semillon**, Yarra Valley	12	70

FORTIFIED WINE

Penfolds Club Reserve **Tawny**	7	38
De Bortoli Show Liqueur **Muscat**	8	60
Galway Pipe Grand **Tawny**		75
Penfolds Grandfather **Tawny**	16	110
Morris Tokay **Topaque**		38

Please advise your server of any allergies or intolerances

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