# TROLLEY SELECTION

**Selection of cakes 20**

Pernik spiced honey cake  Chestnut & rum bûche de Noël

Coconut & mango cheesecake tart  Guinness, coffee cream & blackberry

***NV Henrique & Henriques 10Y Verdelho – Madeira, Portugal 26***
*(Aroma of dried fruits, namely raisins, honey and old wood)*

**Petit fours 7 each**

Fruit pigtails  Black Forest madeleine  Snowball macaron  Peanut & caramel truffle

**Petit fours 10 each**

Pistachio Paris-Brest  The Charles Bueno bar  Earl Grey & hazelnut Breton sablé  Ginger, pineapple & rum canelé

***2023 Royal Tokaji 'Late Harvest' – Furmint – Tokaji, Hungray 18***
*(Rich and lightly sweet, with notes of white peach, apricot, citrus, honey and gentle spice)*



# À LA CARTE DESSERTS

**House ice cream 16**

**Rice pudding 'Risalamande' 24**
Almond, cherry, vanilla

**Nectarines & cream 22**
Crème caramel, nectarine granita, elderflower

**Cheeses 38**

Extravagant, Victoria, A`US (cow's milk)  Bluestone Blue, Victoria, AUS (cow's milk)  Tete de Moine, Switzerland (cow's milk)

*Served with condiments & warm tovast*

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***2019 Quinta do Noval 'LBV Port' – Douro Valley, Portugal 21***

*(Rich and fruity, with notes of blackberry, black cherry, plum, liquorice and dark chocolate)*

***2012 Toppers Mountain 'Tawny port' – New England, NSW 20***

*(Features prominent notes of caramel, chocolate, nuts, and dried fruits)*

***NV Chambers Rutherglen 'Muscadelle' – Rutherglen, VIC 21***

*(Intense, fresh and fruity aromatics with characters of honey, butterscotch, crème brûlée)*