

DESSERT - \$15.00

Caramel tart

Sweetened ricotta, roasted macadamia nuts, white chocolate sorbet

Ginger & rhubarb parfait

Spiced rhubarb compote, almond friands

Lemon grass panna cotta

With blood orange jelly, caramelised nashi pear

Dark chocolate fondant

Bitter orange curd and toasted marshmallow ice cream

Tiramisu gâteau

Coffee and rum flavoured house made lady fingers, raspberry jam

Duo of crème brûlée

Banana and lime served with balsamic berries, shortbread biscuit

Vanilla & lemon cheesecake

Crumbled sweet biscuit, fresh strawberry salad

DESSERT COCKTAILS - \$16.00

Espresso Martini

Wyborowa, Liquor 43 and fresh espresso

Raspberry Swirl

Absolut Raspberry, Baileys with fresh raspberries and vanilla ice cream

Toberone

Kahlua, Baileys and Butterscotch Schnapps blended with fresh cream, honey and chocolate

Gentleman's Club

Hennessy V.S.O.P with caramel monin and apricot nectar

DESSERT WINES

	<u>BOTTLE</u>	<u>GLASS</u>
Mount Horrocks Cordon Cut (Clare Valley, SA) 2004	\$65.00	\$23.00
De Bortoli Noble One Botrytis Semillon (Riverina, NSW) 2003	\$55.00	\$18.50
Stella Bella Pink Muscat (Margaret River, WA) 2004	\$35.00	\$12.50
Brown Brothers Orange Muscat (Milawa, VIC) 2003	\$21.00	\$9.00

POT OF TEA

Earl Grey, English breakfast, peppermint, camomile, jasmine or Japanese tea \$5.00

COFFEE

A selection from the Lavazza coffee range \$4.00

LIQUEUR COFFEE

Made with your favourite liqueur \$15.00

Please note that dessert items may contain traces of nuts.

Matilda Bay Restaurant & Bar

3 Hackett Drive, Crawley Western Australia 6009