



Autumn Dessert Menu

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| Otway Estate Pears Otway Estate Orchard Pears poached in Otway Brewing Organic Cider with spent grain coated Labna | \$10.00 |
| Lemon Curd Tart Estate grown Lemon curd tart accompanied Fruit Coulis | \$9.00 |
| White Chocolate Panna Cotta White Chocolate and Vanilla Panna Cotta accompanied by Blood Plum and Blue Berry Granita | \$12.00 |
| Pineapple Cake Coconut and Pineapple Cake with Rum and Raisin ice Cream and Coulis | \$10.00 |
| Fig and Pecan Pudding A sticky pudding with Butterscotch Sauce and Cream Chantilly | \$10.00 |
| Otway Estate Dessert Platter A Selection of Small Dessert items accompanied by Fruit couils and Cream Chantilly | \$19.00 |
| Affogato made with Estate-made Vanilla Bean Ice cream served with Biscotti (spirit optional \$13.00) | \$8.00 |
| Double Chocolate Chip Cookie or Macadamia Anzac Biscuit | \$2.50 |