

## DESSERT

- CHA CHA CHAR SIGNATURE ESPRESSO MARTINI** served with house made biscotti 18
- AFFOGATO** a hot shot of espresso with vanilla ice-cream and frangelico liqueur 15
- ALMOND PANNACOTTA** red wine reduction, shortbread crumble and calvados ice cream 14
- CHOCOLATE AND HAZELNUT BACI CAKE** salted caramel, hazelnut pudding and vanilla ice cream 14
- BANANA LEMON MOUSSE** toasted brioche, praline, blueberry compote and glace 14
- PEACHES AND CREAM** macerated peaches, vanilla pastry cream and crisp sesame peach tuile 14
- TASTING PLATTER** is a sample of selected menu desserts to be shared and indulged 25

## CHEESE SELECTION

A selection of cheeses from local and European artisans served with pear and apple chutney, handmade lavosh, cheese sticks and quince paste.

1 x cheese selection 12      additional cost per cheese 8

### TRIPLE CREAM

*Sharp citric, yeasty flavours near the rind, that can become slightly musty as the cheese ripens. The chalky core develops into a rich buttery texture with a clean, yet intense creamy and earth flavour profile.*

### SEMI HARD / HARD

*This cheese has concentrated nutty texture and gentle honey sweet flavour.*

### GOATS / EWE / SHEEP

*Semi mature white mould goats milk cheese, robust and tangy flavours with luscious citric tones.*

### WASHED RIND

*Creamy consistency similar to a brie, but with subtle stronger aromas and components. This cheese has a more luscious texture than traditional like cheeses.*

### BLUE MOULD

*The texture of this cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue. Velvety soft, making it melt in the mouth. Normally aged for 12 weeks to develop its unique flavour.*

## TEA & COFFEE

Ask about our selection of herbal Richmond teas 5

Mexican dream, forest fruits, melon mint, rooibos sunrise, gunpowder green, earl grey blue, English breakfast

Coffee to your liking served with petit fours 5

15% surcharge applies on public holidays

*Orisbane's signature steak restaurant.* 