

THE ALEXANDER BAR

DESSERT

Available from 5pm – Late

Chocolate Fondant \$18.00

tangerine pearls, chocolate ganache, vanilla bean ice cream

Wild Rosemary Poached Pear \$18.00

almond crumble, berries, creamy mascarpone, pistachio sponge

Affogato \$18.00

espresso coffee, vanilla bean ice cream

Frangelico, Kahlua, Bailey's or Amaretto

Selection of Victorian Cheeses \$38.00

Dried fruit, condiments, lavosh, quince paste, nuts, fresh berries

After Dinner Drinks

Elderton Botrytis Semillon, Barossa Valley

\$12.00

Penfolds Father 10 Year Tawny, Barossa Valley

\$12.00

Galway Pipe Tawny, South Australia

\$12.00

Stanton & Killeen Rutherglen Muscat, Rutherglen

\$12.00

Fonseca Ruby Port, Portugal

\$15.00

De Bertoli Noble One Botrytis Semillon, Riverina

\$15.00

Please speak to our team for our extensive range of other beverage options

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free
(VGO) Vegan Option (GFO) Gluten Free Option (DFO) Dairy Free Option

If you have any dietary requirements or food allergies/intolerances, please let our team members know in order to meet your dietary needs. All care is taken to meet your dietary requests however, we cannot guarantee that food allergens will not be transferred through accidental cross-contamination.