

DESSERTS

Tiramisu	Traditional Italian trifle layered with mascarpone cheese, coffee & marsala.	\$12.90
Panna Cotta	Sheep yoghurt & orange scented cream accompanied with grappa infused rhubarb chards & vanilla fairy floss.	\$12.90
Chocolate Souffle	Made with rich Belgium chocolate & Frangelico liqueur served with wild berry compote & vanilla bean icecream (Please allow 20 mins).	\$15.90
Semifreddo Torrone	Chilled nougat & almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione.	\$12.90
Crostata Di Noce	Caramelised walnut & frangipani tart served warm with a cinnamon anglaise & clotted cream.	\$13.90
Trio Of Sorbet	Lemon, raspberry & green apple drizzled with Lemoncello liquor & topped with homemade biscotti.	\$12.90
Caesars Tasting Plate	Excellent for two to share: miniature panna cotta, semifreddo torrone, crostata di noce & raspberry sorbet in a white chocolate & pistachio nut basket.	\$28.90
Red Hill Cheese Plate	Hand-made cheese from certified organic cow milk & free range goat milk.	\$24.90
<ul style="list-style-type: none">• “Misty Valley” – Camembert/white mould style (goats milk),• “Mountain Goat Blue” – soft moist blue (goats milk)• 2009 Champion Australian Grand Dairy Awards,• “Sorrento Picnic” – mild semi-hard (cows milk). All accompanied with dry figs, in house quince paste, berries and crisps.		
	<i>***To compliment Caesars recommends Gramps Botrytis Semillon or Hanging Rock “S” Riesling.***</i>	
Liqueur Affogato	Perfect way to end your meal, espresso coffee shot & liquor poured over vanilla bean ice cream.	\$12.90
	<i>***Caesars recommends Galliano, Amaretto or Frangelico***</i>	

Chamellia loose tea leaves: \$5.50
Earl Grey, English Breakfast, Peppermint, Chamomile or Green Tea