

# the farmer's daughter

BAR & RESTAURANT

## Dessert

12

gluten free (gf) | nut free (nf)

### LEMON TART

lemon gel, vanilla sable breton, brulee'd meringue (nf)

### BROWN BUTTER CHEESECAKE

brown butter marcona almond graham confit apricot, caramel tuile

### STRAWBERRY KIWI PAVLOVA

strawberry cremeux, compressed kiwi, strawberry crumble (gf, nf)

### BLACK FOREST

chocolate panna cotta, cherry gelee, cherry rock candy (nf)

### PASSION FRUIT OPERA CAKE

whipped passion fruit white chocolate ganache, almond sponge, passion fruit foam

### VANILLA BEAN BLACKBERRY BREAD PUDDING

blackberry caramel, vanilla ice cream, black pepper tuile (nf)

## chilled *selections*

11

Each chilled selection is served with seasonal fruit and an ice cream cone

### SORBET

Blood Orange, Lemon, Raspberry, Passion Fruit

### ICE CREAM

Vanilla, Chocolate, Strawberry, Salted Caramel

## after dinner drinks

### PROUDLY SERVING LAVAZZA

ESPRESSO / 4

LATTE / 5

CAPPUCCINO / 5

FRESHLY BREWED COFFEE / 3

HOT TAZO TEA / 3

organic chai, zen (green), passion, earl grey, wild sweet orange, decaf lotus blossoming green, Lipton regular & decaf

IRISH COFFEE / 11

Jameson, freshly brewed coffee, whipped cream

NUTS & BERRIES / 10

Frangelico, Chambord, freshly brewed coffee, whipped cream

LIQUEURS / 9

Limoncello, Sambuca, Bailey's Irish Cream