



SANDALFORD

SPRING 2022

DESSERTS

Bahibe chocolate, sable, strawberry, cherry, honey	18
Torched peach, chocolate, yuzu granita, caramel popped quinoa (gf, ve)	18
Petite meringue, rose crème fraiche, raspberry, strawberry, lychee, pistachio, (gf,n)	18
Valrhona chocolate cheesecake, mango, passionfruit, chocolate candied almonds (gf,n)	18
Dark berry coconut crumble, yoghurt semifreddo, lavender diplomat, cranberry jelly (gf)	18

CHEESES

50 grams served with seasonal dried and glazed fruits, and locally baked gluten free crispbread

Gorgonzola Dolce /Lombardy Italy, cows milk , soft blue	15
Cave Aged Goats cheddar /England, goats milk, firm	15
Pecorino il Predicatore /Tuscany Italy, sheeps milk, Tuscan grapes, firm	15
Cremeux D'Argental/ Anvergne France, cows milk, soft	15
Flight of cheese: 4 cheeses, 25g each	30

KIDS DESSERTS *Under 12 years of age*

Strawberry shortcake and vanilla ice-cream sundae	12
Chocolate vanilla cookies and cream sundae	12

EXECUTIVE CHEF ALAN SPAGNOLO

*Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free, (ve) vegan.
Please be advised there is a merchant fee for the use of all debit and credit cards.*



SANDALFORD

DESSERT WINE/FORTIFIED

GLASS

BOTTLE

2018 Botrytis Semillon

14

55

Lifted pineapple esters with classic apricot nuances, bountiful fruit flavours and sweetness.

NV Founders Reserve

14

55

(Liqueur Tawny)

Classic rancio with rich old dark fruitcake notes, dark briary fruits and spice.

NV Sandalera

21

125

(Pedro Ximenez)

Rich raisin rancio characters highlight this unique sweet liqueur wine.

ESPRESSO MACHINE SELECTION

Flat white

Cappuccino

5

Café latte

Long black

Macchiato (Long or Short)

Chai latte

Mocha

Hot chocolate

Espresso

Double espresso

4/4.5

PLEASE NOTE: Soy, lactose free, oat and almond milk are available on request 50c

ICED DRINKS SELECTION

Affogato/Liqueur Affogato

9/18

Choice of Frangelico, Bailey's Irish Cream, Amaro Montenegro, Cointreau, Disaronno Amaretto, Mr Black Coffee Amaro

Iced Coffee/Chocolate/Mocha

9

T2 TEA SELECTION

English Breakfast

Earl Grey

5.5

Green

Peppermint

Chai

Lemongrass and ginger

Chamomile

Darjeeling

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