

The Deck Sydney

Desserts

rich Belgium chocolate terrine, orange caramel and double cream – 12.5

lemon polenta cake, poached rhubarb, lime clotted cream – 12.5

macchiato semi freddo, pistachio biscotti and espresso syrup – 12.5

quince, apple and persimmon pastry, buttermilk pineapple sorbet – 12.5

red wine spiced poached pear, dark chocolate sauce, vanilla ice cream – 12.5

crème caramel, orange salad, tuille biscuit – 12.5

chef's dessert plate – a selection from the menu - 32

cheese plate - selection of Australian and imported cheeses,
with dried fruits, guava paste, oatcakes and lavoshe - 22

