



## DESSERTS

Ice Cream Selection w/ meringue ,raspberry coulis	\$11.50
Classic Crème Caramel w/ black forest ice roulade, morello cherry foam	\$12.50
Chilled Mango & Veuve Clicquot Soup w/ coconut crusted yoghurt marshmallow, dragon fruit sorbet	\$12.50
Chocolate Cointreau Soufflé w/ fresh cream & double chocolate ice-cream	\$13.50
Salsa's Decadent Tasting Plate For Two - A selection of our finest deserts to tantalize your taste buds	\$19.00
Affogato Coffee w/ vanilla bean ice-cream & frangelico	\$11.50

## CHEESE SELECTION

If you have come this far & are considering a selection of cheeses then STOP thinking about it & just order. All our cheeses are made from start to finish right here in the restaurant, using local produce to ensure freshness & flavour. Our remarkable team of chefs headed by Head Chef Goran Zonai & Sous Chef Timothy Cook are responsible for the tantalizing flavours & textures that you are about to enjoy.

Cheese platter w/ walnut bread, crisp lavosh , quince paste	\$16.00
--	---------

## DESSERT STYLE WINES & MUSCATO

Mitchelton Blackwood Park Botrytis Riesling	Central Victoria	VIC	2006	\$8.50	\$40.00
Stella Bella Pink Muscat	Margaret River	WA	2007		\$42.00
Vasse Felix Cane Cut Semillon	Margaret River	WA	2006	\$10.00	\$50.00
Yalumba Late Harvest Viognier	Wraltonbully	SA	2006	\$10.00	\$50.00
De Bortoli Noble One Botrytos Semillon	Bilbul	NSW	2005	\$10.50	\$52.00

**Please Don't Hesitate To Ask Your Waiter  
About Our Selection Of Dessert Cocktails**