

DESSERTS

LEMON ROULADE \$18

creamy lemon curd filled sponge,
orange mascarpone, limoncello sauce

TIRAMISU \$18

classic italian style; coffee syrup soaked ladyfingers,
semifreddo, mascarpone

MIXED BERRY CRUMBLE \$18 DFI

choice of mango sorbet or vanilla ice cream

CHOCOLATE + RASPBERRY CAKE \$18 DFI/VEGAN

berry coulis, almond praline

CARDAMOM PANNA COTTA \$18 GFI

almond brittle, coconut + jaggery syrup

AFFOGATO \$12 GFI

vanilla ice cream, double espresso

add your choice of baileys, kahlua or frangelico
to pour over for \$12



Maddison
Eatery

AFTER DINNER SIPS:

Bumbu Original Rum \$14

Sheep Dog Peanut Butter Whiskey \$14

Limoncello \$12

Baileys \$12

Kahlua \$12

Mazurans Special Reserve Port \$10

Baileys Hot Chocolate \$16

AFTER DINNER COCKTAILS:

TIRAMISU \$22

vodka, baileys, kahula,
chocolate, double espresso

LEMON MERINGUE \$22

limoncillo, frangelico,
lemon, meringue

HAZELNUT ESPRESSO MARTINI \$20

vodka, frangelico, hazelnut syrup, double espresso

DFI - dairy free ingredients GFI - gluten free ingredients.

Please note the menu items above are made in a kitchen which has gluten, eggs, dairy & nuts on premise.