

Desserts

Tiramisu	Traditional Italian trifle layered with mascarpone cheese, coffee and marsala.	\$11.90
Panna Cotta	Sheep yoghurt and orange scented cream accompanied with grappa infused cherries and vanilla fairy floss.	\$12.90
Crispelle Al Cioccolato	Chocolate and coconut crepe filled with caramelised banana and marscapone cream served warm with a brandy orange sauce, vanilla bean ice-cream and toasted banana bread.	\$13.90
Semifreddo Torrone	Chilled nougat and almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione	\$11.90
Budino di Fragole D'Estate	Summer pudding layered with strawberries in Rosso Antico jelly, panetone and served with blood orange sorbet.	\$13.90
Trio Of Sorbet	Lemon, raspberry and green apple drizzled with Lemoncello liquor and topped with homemade biscotti.	\$11.90
Caesars Chocolate Decadence	Tasting plate consisting of white/dark chocolate mousse, warm Macadamia nut & chocolate torte, double chocolate gelato in pistachio, white chocolate basket.	(1) \$12.90 (2) \$19.90
Red Hill Cheese Plate	Hand-made cheese from certified organic cow milk and free range goat milk.	\$24.90
•	"Misty Valley" – Camembert/white mould style (goats milk),	
•	"Mountain Goat Blue" – soft moist blue (goats milk)	
•	2009 Champion Australian Grand Dairy Awards,	
•	"Sorrento Picnic" – mild semi-hard (cows milk).	
	All accompanied with dry figs, in house quince paste, berries and crisps.	
	<i>***To compliment Caesars recommends Gramps Botrytis Semillon or Hanging Rock "S" Riesling.***</i>	
Affogato	Perfect way to end your meal espresso coffee shot and liquor poured over vanilla bean ice cream	\$12.90
	<i>***Caesars recommends Galliano, Amaretto or Frangelico***</i>	

