

# EUROPEAN

161 Spring Street, MELBOURNE Telephone + 61 3 9654 0811

## DESSERTS

The gelato making of Massimo Bidin and his Gelateria Primavera team celebrates the purity and quality of its primary ingredient and seasonal produce. Made in house daily, using local Saint David's cream and flavours such as the finest Sicilian pistachios, local fruits and honey, the gelato features proudly across our dessert selection.

Selection of Gelateria Primavera gelato & sorbet .....	16.00
Raspberry vanilla crème brûlée, honey madeleines.....	17.00
Blueberry clafoutis, Saint David's cream (20min).....	17.00
European Bombe Alaska for two ~ mango & passionfruit .....	26.00
Salted caramel chocolate délice.....	19.00
Mocha soufflé, amaretti & white chocolate gelato (20min) .....	19.50
Petit fours .....	13.00

### CHEESES - SELECTED FOR US BY THE SPRING STREET CHEESE CELLAR

Our cheesemongers source only the best, seasonal European farmhouse cheeses and mature them in our custom built, underground caves, caring for them until they are perfectly ripe. We are proud to offer you excellent cheese at the peak of its flavour, texture and aroma. Please see our cheese boards.

### DESSERT WINE BY THE GLASS

2013 Bouscassé Les Larmes Petit Manseng blend (90ml) .....	13.00
2012 Chartreuse de Coutet Sauternes Sem/SB/Muscadelle (90ml) .....	17.50

An additional 15% surcharge is applied on Sundays & Public Holidays  
Please note, all credit card payments will incur a processing fee of up to 1.7%