



Dessert Menu

Passionfruit Parfait / Yoghurt sorbet, pineapple crisp (gf) 14

Coconut Panna Cotta / Sago, tropical fruit, sesame crumble (df) 14

Milk Chocolate Mousse Cake / Raspberry, creme anglaise, pistachio 14

Espresso Affogato / Hazelnut gelato, espresso, praline (gf) (v) 12 / *Add Frangelico 19

Cheese Board / Selection of 3 cheeses, walnut & raisin bread, lavosh, accompaniments 24
*Individual cheese 10

FORTIFIED (60ml)

NV Cayetano Del Pino Palo Cortado Sherry, Jerez, Spain 14

13 Dom. Portet “Vendanges Tardives” Sauvignon Blanc, Yarra Valley, Vic NV Romate 10

“Cardenal Ciseros” Pedro Ximinez, Jerez, Spain 13

NV Yalumba Museum 15yo Antique Tawny, Eden Valley, S.A. 10

LIQUID

Espresso Martini / Ketel One Vodka, coffee liqueur, espresso 19

Old Fashioned / Whiskey, bitters, sugar, orange 17

Negroni / Sweet Vermouth, Tanqueray gin, campari 18

vegetarian (v), dairy free (df), gluten free (gf), vegan option available (vgo)

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