

## Dessert

<b>Peach Cheesecake Gelato</b> , Cheesecake Sponge Layered with Stracchino Cream Cheese Gelato served with Jasmine Tea Wafers, Yellow Peach Compote, Compressed Peach and Peach Sorbet <i>Our Dessert Wine Recommendation</i> 2012 Domaine de l'Arjolle, 'Lyrel', Muscat, VDP des Côtes de Tongue, France, 19.50/glass	19.50
<b>Apricot Mille-Feuille</b> , Filo Pastry Layered with Hazelnut Tuille, Whiskey Infused Apricots, Apricot Marmalade, Pastry Cream and Apricot Jam, served with Whiskey Gelato <i>Our Dessert Wine Recommendation</i> 2007 Domaine Huet, Vouvray Mouelleux, 'Clos de Bourg' Chenin Blanc, Loire Valley, France, 20.00/glass	19.50
<b>Fig Clafoutis</b> , French Style Baked Custard with Figs, Genoa Bread, topped with Caramelised Pinenuts and Yoghurt Foam <i>Our Dessert Wine Recommendation</i> 2012 Clos Lapeyre, 'La Magendia' Petit Manseng, Jurancon, France, 14.00/glass	19.50
<b>Cherry Chocolat</b> , Jivara Chocolate Mousse with Crunchy Praline, Cherry Compote, Vanilla Chantilly Cream and Poached Cherries <i>Our Dessert Wine Recommendation</i> NV Viedo de los Vientos, 'Alcyone', Tannat, Canelones, Uruguay, 22.00/glass	19.50
<b>Yuzu Souffle</b> , Yuzu Souffle with Shiso Crème Anglaise and Yuzu Lemon Sorbet ( <i>Available for dinner only</i> ) <i>Our Dessert Wine Recommendation</i> 2013 Ridgeside Vidal Icewine, Niagara Peninsula, Canada, 19.00/glass	19.50
<b>Chef's Selection of Housemade Ice Creams or Sorbets</b>	17.50
<b>Selection of Three Cheeses from the GPO Cheese Room with Seasonal Accompaniments</b>	31.00
<b>Petit Fours, A Selection of Small Sweets (8 pieces)</b>	16.50

*All desserts, ice creams, sorbets, bread and accompaniments are house made by us at Prime*

### Dessert Cocktails

<b>Black Forest</b> (Kirsch/Cherry liquor/ Cocoa cream/full cream)	26.00
<b>Peach Melba</b> (Peach purée/Peach liquor /Vodka/ Raspberry liquor)	28.00

### Dessert Wines

13 Terre à Terre, Botrytis <b>Pinot Gris</b> , Wrattenbully, SA	12.50
17 Moscato d'Asti, Spinetta, Piedmont, Italy	13.50
14 Margan, Origine Botrytis, <b>Semillon</b> , Hunter Valley	13.50
12 Clos Lapeyre, 'La Magendia' <b>Petit Manseng</b> , Jurancon, France	14.00
14 Friends of Punch, <b>Semillon</b> , Botrytis, Yarra Valley, VIC	14.50
16 Disznókő, 'Late Harvest', <b>Furmint</b> , Tokaji, Hungary	15.00
12 Lions De Suduiraut, <b>Semillon/Sauvignon</b> , Sauternes, France	18.50
13 Domaine Rotier, Gaillac Doux 'Renaissance' <b>Loin de l'oeil</b> , Southwest, France	18.50
13 Laborum, 'El Povenir', <b>Torrontés</b> , Late Harvest, Valle de Cafayate, Argentina	17.00
12 Domaine de l'Arjolle, 'Lyrel', <b>Muscat</b> , VDP des Côtes de Tongue, France	19.50
07 Domaine Huet, Vouvray Mouelleux, 'Clos de Bourg' <b>Chenin Blanc</b> , Loire Valley, France	20.00
NV Viedo de los Vientos, 'Alcyone', <b>Tannat</b> , Canelones, Uruguay	22.00
82 Domaine Theulet-Marsalet, <b>Semillon</b> , Monbazillac, Southwest France	25.00

### Fortified Wines

Galway Pipe Grand Tawny 12 Yr Old Port, Rutherglen, VIC	10.50
Stanton & Killeen, 12 Yr Old Classic Tokay, Rutherglen, VIC	13.00
Stanton & Killeen, 12 Yr Old Muscat, Rutherglen, VIC	13.00
5 Years Père Jules, Pommeau de Normandie, France	13.50
Henriques&Henriques, 5Yr,'Finest Medium Rich', Madeira, Portugal	15.00
13 Domaine du Mas Blanc, Banyuls, 'Collita', Grenache Noir, Roussillon, France	20.00
12 Niepoort, Late Bottled Vintage, Portugal	20.00
Maury, Mas Amiel, 10 Yr Old Maury, Sweet <b>Grenache</b> , Languedoc Roussillon, France	18.50
Quinta de Noval, 10 Yr Tawny Port, Portugal	22.50
Penfolds Grandfather, Fine Old Liqueur Tawny, Magill, SA	26.00
Pedro Ximenez, 'PX Gran Solera 25Yrs', Navazos, Spain	22.00
87 Don Pedro Ximenez, Toro Albála, Spain	25.00
00 Warre's, Vintage Port, Portugal	32.00
94 Quinta do Vesuvio, Vintage Port, Portugal	42.00

*Please speak to waiter for full dessert and fortified wine list*