

# BISTRO LAGO

## DESSERT MENU

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## DESSERT

Tiramisu Mascarpone, Whittaker's dark chocolate flakes	24
Apricot & vanilla creme brulee Shortbread, apricot gel	24
Mix berries clafoutis Mixed berry compote, vanilla ice cream	24
Whittaker's white chocolate & yoghurt mousse Passionfruit, mix berry sorbet	26
Dessert Platter Selection of our Pastry Chefs Creations	28
Award Winning Local and International Cheese Served with crackers, quince paste, honeycomb, dried fruit and nuts	
2 Cheese	28
3 Cheese	35

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At Hilton, preserving the environment helps us meet the needs of our business today while positively influencing tomorrow. We proudly source and supply sustainable, cage free and free range product from local and regional suppliers. 2% surcharge applies to all credit card payments. Menu suitable for bookings up to 12 people. For groups over this size, please contact our team to discuss menu options. Please make your server aware of any dietary requirements. While we will make every effort to accommodate these, we cannot guarantee 100% exemption of dietary from any dish.

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 Vegetarian       Gluten Free  
 Vegan on request       Dairy Free