



DESSERTS

CARAMELISED BRULÉE 26

Our honey and rosemary scented brulée, pistachio ice cream,
lemon meringue and spiced apple

DARK CHOCOLATE MOUSSE 26

Dark chocolate mousse, tonka bean ice cream, hidden berries,
hazelnut nougatine and whipped caramel ganache

WARM DATE PUDDING 26

Warm date pudding, ginger ice cream, cocoa nib
cracker, saffron poached pear and date puree

PANKO CRUMBED BRIE 28

Local brie, slow roasted grapes, red wine reduction,
onion confiture and rye lavoche

OUR LOCAL SUPPLIERS

Harbour fish | Southern stations wagyu | Lumina lamb | Zamora Gibbston
cheeses | Gibbston greens

Le Petit Salon makes every effort to comply with the dietary requirements of our guests.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur