



Desserts by Mai Tardi

Gelato made in the traditional Italian way using authentic family recipes combined with innovative techniques, right here in Margaret River. "Mai Tardi" means "it's never too late", which is your cue to order one of these delicious gelatos!

Semifreddo

Semifreddo means "half frozen" in Italian and is a marriage between ice cream and parfait

Sicilian Pistachio & Bacio

\$12.50

Pistachio at the top and Piedmont hazelnut & Belgian chocolate at the bottom (GF)

Piedmont Hazelnut & Belgian Chocolate

\$12.50

Hazelnut at the top and Belgian chocolate at the bottom (GF/DF/V)

Gelato Stick

Chocolate

\$9.00

Chocolate gelato with dark chocolate coating (GF/DF/V)

Salted Caramel

\$9.00

Salted caramel gelato with white chocolate coating & roasted macadamia (GF)

Macarons by Maison Lassiaille

The art of French dessert by Michelin Star restaurant trained Master Chef Romain Lassiaille, with Japanese inspired flavours exclusive to Fishbone.

Matcha Green Tea | Black Sesame | Miso Caramel

Classic French Macarons with a Japanese twist – exquisite, delicate and seriously delicious! (GF)

\$4 each - Gift Box of 6 to take home \$24

GF – Gluten Free, V- Vegan