

## "Best Desserts in Melbourne"

Created By: Cityseeker

📍 7 Locations Bookmarked



📷 by DarkoStojanovic ©

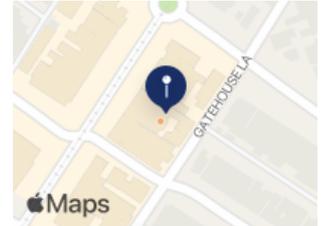
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### Jock's Ice Cream & Sorbets

"Sweet Treat"

Head to Jock's after a nice dinner and end the day, as it should, with a delightful scoop! Located on Victoria Street, this ice cream shop is the pride of Albert Park. Rich and intense flavors await you here. Pick one of the ice creams, or sorbets, if you will, everything Jock's serves is bound to have you coming back for more. Top picks here include the baked apple, Hokey Pokey and Oven-Baked Nectarine, to name a few.

📍 83 Victoria Street, Melbourne VIC



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### Trampoline Gelato

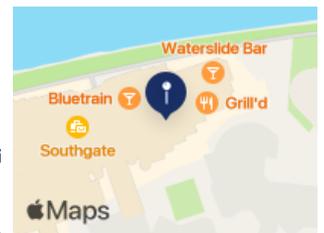
"Jumping Gelati"

Gourmet ice cream shops have flourished in Melbourne in the last few years and Trampoline is one of the most successful. The café makes gelati and sorbets fresh on site daily and serves them in a setting that's jumping with color and music. Try Violet Rumble (vanilla gelati with honeycomb and chocolate) or Open Sesame (caramel gelati with toffee-coated sesame seeds and caramel sauce). Ingredients are all natural, making for authentic-tasting flavors. Trampoline's location in the heart of Southbank's restaurant district makes it a popular dessert venue. Diners can eat in the café's courtyard or while strolling along the riverfront.

🌐 [trampolinegelato.com.au/](http://trampolinegelato.com.au/)

✉ [info@trampolinegelato.com.au](mailto:info@trampolinegelato.com.au)

📍 3 Southgate Avenue, Melbourne VIC



📷 by RitaE ©

📞 +61 3 8080 8827

### Om Nom

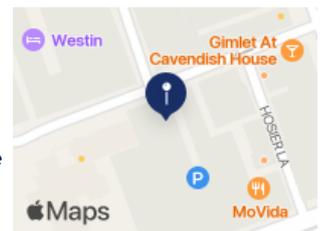
"Deliciously Decadent"

Renown for her artistic flair, unmatched skill and unbridled imagination, Chef Christy Tania stands at the helm of the Adelphi Hotel's Om Nom. The ambiance is reminiscent of a contemporary, cocktail lounge, but it is the desserts that steal the show. More like edible works of art than anything else, Chef Tania's sweet creations will leave you torn between the desire to taste and a reluctance to disturb the beautiful vision before you. When the urge to indulge your taste buds finally does win, what awaits is a flavorful extravaganza that is even more delicious than its inspired appearance could foretell. While the desserts are clearly the stars of the show at Om Nom, you would be remiss not to try savories like the Adelphi slider with slow-cooked pulled-pork, tempura soft-shell crab and duck fat potatoes. A slew of original cocktails, spirits, craft beer and breakfast specials are offered as well to delight your palate with a myriad of flavors. The afternoon tea is an especially inspired choice with a decadent selection of the chef's desserts and savories to choose from. While its name calls to mind memories of childhood and the cookie monster, there is nothing childlike about Om Nom except the fanciful nature of its beautifully refined desserts.

🌐 [omnom.kitchen/](http://omnom.kitchen/)

✉ [omnom@adelphi.com.au](mailto:omnom@adelphi.com.au)

📍 187 Flinders Lane, Adelphi Hotel, Melbourne VIC



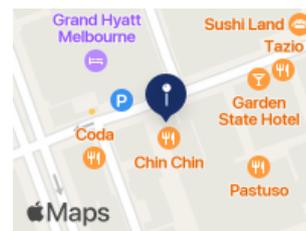


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## Chin Chin

"Casual Asian Eatery"

Although its location on Flinders Lane means it has a lot of competition, Chin Chin has, in a short time, impressed one and all. The quirky eatery is casual in terms of its ambiance and has a great selection of contemporary Thai specialties. True to its culinary origins, most of the dishes on the menu are spicy, however are made to suit the local palate. In keeping with the casual theme, the restaurant offers creative fusion dishes, complete with a full bar and delectable desserts like palm sugar custard and coconut panna cotta. With regular food-related events and a fun atmosphere, Chin Chin is one of the city's favorite Asian eateries.



+61 3 8663 2000

www.chinchin.melbourne/

eat@chinchinrestaurant.com.au

125 Flinders Lane, Melbourne VIC

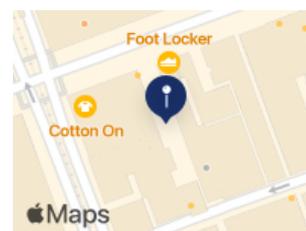


by cegoh

## Koko Black

"Sweet Retreat for Chocoholics"

Chocoholics rush to Koko Black to indulge in their never ending range of chocolates. The collection includes truffles, enrobed pralines, molded pralines, nutty bars, seasonal delights and garnished novelties. The 'hot chocolate' here has been coined as the 'Best hot chocolate' in Melbourne by The Herald Sun. The exotic combinations brewed by the chocolatiers will appeal to your sweet tooth. The handcrafted chocolates are good giveaways for weddings, corporate functions and other festivities. The Koko Black Chocolate Lounge is a sweet retreat for private functions and social engagements.



+61 3 9639 8911

service@kokoblack.com

335 Bourke Street, Shop 4, Royal Arcade, Melbourne VIC

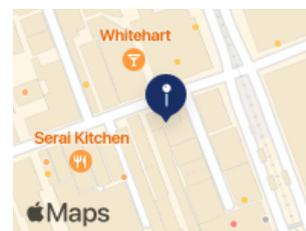


by Alpha

## Brother Baba Budan

"For Coffee Fanatics"

Though the name is not seen on the shopfront, this cafe is easily identifiable by the numerous chairs hanging from the ceiling. Ironically, this tiny cafe only sits 15 people, most around a communal table. Carrying coffee blends from many countries, this is a favorite hangout for serious coffee-drinkers. Coffee beans can also be purchased for home use, as can coffee products like espresso machine cleaning tablets, milk frother sanitizers, and so on. Staff are very professional and intermingle with the standing crowd to take orders. Each latte comes with an artistic touch of pattern made from milk froth. You'll also notice the door handle is a coffee bean scoop, just another hint on how much a coffee fanatic they are.



+61 3 9606 0449

brotherbababudan.com.au /

enquiries@brotherbababudan.com.au

359 Little Bourke Street, Melbourne VIC

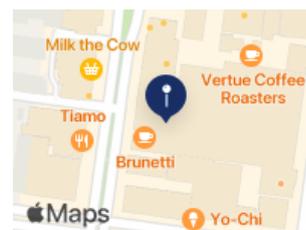


by Donaldytong

## Brunetti

"Cakes to Die For"

At Brunetti's Italian Pasticceria you will find the most amazing cakes, tortes, slices, pastries and biscuits. They make special occasion cakes to die for - the Torronata (nougat cake) is made from vanilla sponge and kirsch, piled high with Chantilly cream and nougat pieces. There are hazelnut and coffee tortes and golden puffs of profiteroles smothered in chocolate. Bite sized melt-in-the-mouth biscuits made of butter, almond and hazelnut are the perfect partners for an after-dinner coffee. Eat in the adjoining café or take home to stun dinner guests.



+61 3 9347 2801

brunetticlassico.com.au/carton/

info@brunetti.com.au

380 Lygon street, Carlton, Melbourne VIC

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