



Dessert Menu



Frozen Chocolate Mousse • \$10 

Coconut anglaise, raspberry gelée,
shaved chocolate, Chantilly cream

Tiramisu • \$10

Espresso, mascarpone, Amaretto
ladyfingers, cocoa

Black Forest Cake • \$10

Chocolate cake, cherry filling, Chantilly cream

Seasonal Crème Brûlée • \$10 

Assorted sugared fruit

Sticky Toffee Pudding • \$9

Salted caramel, chocolate sauce,
Chantilly cream

Seasonal Sorbet or Ice Cream • \$7

 Gluten Friendly

Pastry chef: Cherry Embon

