



# DESSERT MENU

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## **Frozen Chocolate Mousse • \$10** GF

Coconut anglaise, raspberry gelée,  
shaved chocolate, Chantilly cream

## **Tiramisu • \$10**

Espresso, mascarpone, Amaretto  
ladyfingers, cocoa

## **Vanilla Panna Cotta • \$10** GF

Berry compote, passionfruit curd,  
coconut anglaise, walnut crumble

## **Seasonal Crème Brulée • \$10** GF

Assorted sugared fruit

## **Sticky Toffee Pudding • \$9**

Salted caramel, chocolate sauce,  
Chantilly cream

## **Seasonal Sorbet or Ice Cream • \$7**

GF Gluten Friendly

*Pastry chef: Cherry Embon*

