



DESSERT

DECONSTRUCTED APPLE & RHUBARB CRUMBLE **\$18**

This deconstructed dessert is comprised of an almond & vanilla crumble served delicately on poached apple & rhubarb. Accompanied by a serving of our homemade apple Sorbet.

DARK CHOCOLATE SOUFFLÉ **\$18**

Our homemade dark chocolate soufflé served with the side of chocolate Soil, blueberries, scoop of vanilla gelato & sprinkle of berry crumbs.

MILLE-FEUILLE **\$17**

Creamy banoffee in between layers of homemade puff pastry, placed on top of a sheet of dulce de leche. Plated beside the scoops of glâce au caramel

COCONUT PANNA COTTA **\$16**

Our Vegan Panna cotta flavoured with coconut, drizzled with passionfruit reduction, accompanied by coconut soil, orange segments & mango sorbet

AFFOGATO **\$15**

A generous trio serving of vanilla ice cream topped with an espresso shot of espresso. Finished with your choice of Baileys, Frangelico or Kahlua