

## DESSERT MENU



<b>ESPRESSO CRÈME BRULEE</b> HOUSE MADE PISTACHIO BISCOTTI	14.5
<b>MANGO &amp; COCONUT PARFAIT</b> PANDAN TAPIOCA, FRESH MANGO, TOASTED COCONUT	16.9
<b>CARAMELISED WHITE CHOC LAVA CAKE</b> SALTED CARAMEL, PEANUT BRITTLE, BISCUIT CRUMB, CHOCOLATE ICE CREAM	16.9
<b>CANON SUNDAES</b>	
<b>TRIPLE CHOCOLATE</b> CHOCOLATE ICE CREAM, BROWNIE BITES, MACADAMIA WHIPPED CREAM & HOT CHOCOLATE FUDGE SAUCE	16.9
<b>LEMON MERINGUE</b> VANILLA ICE CREAM, LEMON CURD, FRENCH MERINGUE, BERRIES, SHORTBREAD CRUMB	16.9
<b>TRIO OF SORBET (DF/V)</b> ASK STAFF FOR TODAY'S FLAVOURS	16.9

## SWEETS

<b>ORANGE &amp; GINGER CAKE</b>	7.9
<b>CARROT &amp; GINGER CAKE</b>	7.9
<b>CHEESECAKE</b>	7.9
<b>MINI LEMON MERINGUE</b>	6.9
<b>FRENCH APPLE TART</b>	6.9
<b>PECAN PIE</b>	6.9
<b>ROCKY ROAD SLICE</b>	6.9
<b>SALTED CARAMEL &amp; CHOCOLATE TART</b>	6.9
<b>PASSIONFRUIT SLICE</b>	6.9

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.  
15% surcharge applies on public holidays. **sorry we do not split bills**