



DESSERT

Dark Chocolate Fondant	\$15
Raspberry gel Cocoa Tuile Hokey Pokey ice cream	
Dark Chocolate Mousse (V)	\$14
Cocoa nibs Coconut blueberry cream Chamomile	
Chocolate Parfait	\$15
Roasted plum Chocolate soil Orange & Mascarpone ice cream	
Rhubarb and Apple Crumble (GF)	\$14
Poached rhubarb & apple Pistachio praline Chantilly cream	
Baked Pineapple and Coconut Mousse (V, GF, DF)	\$14
Poached berries Passionfruit pulp Mint Orange candied zest	
Affogato	\$14
Vanilla ice cream Kahlua Espresso shot	

Menu items are correct at time of publishing but may be subject to change. Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking