

# Dessert

trio of desserts chocolate brigadeiro, passionfruit mousse and chocolate brownie, served w vanilla bean ice cream 16

chocolate and salted caramel tart with pistachio crust and vanilla bean ice cream 12

honey and fig parfait mixed berries and honeycomb (gf) 12

lemongrass crème brulee w biscotti (gfo) 12

white chocolate panna cotta w banana bread & salted caramel sauce (gfo) 12

affogato w choice of liqueur 14

cheese board 2 cheeses, fig jam, muscatels, lavosh 18

*from the cake display...*

## individual tartlets 5.5

apple & blueberry crumble | apple pie | blueberry cheesecake

lemon meringue | lime tartlet | raspberry cheesecake

*all individual tartlets served with whipped cream*

## cakes 9

carrot cake | choc mud (gf) | orange almond (gf)

*all cakes served with whipped cream*

## ‘Raw by Chris’ – raw treats

*see cabinet for today's selection and pricing*

(v) vego (vg) vegan (gf) gluten free (o) we have options,  
No substitutions No split bills. 15% surcharge on public holiday