

Desserts

Chefs Tasting Plate Daily trio of new tastes. Ask our wait staff. 22.90

Chocolate Desserts

The Ultimate Chocolate Dessert

Chocolate fudge brownie, chocolate mousse, chocolate ice cream, chocolate pate, raspberry coulis 19.90

Warm Raspberry Drenched

Moist chocolate cake, made with raspberries, served with vanilla bean ice cream, berry coulis 17.90



Devils Dream

White & dark chocolate layers, creamy & smooth, berry coulis - really wicked! 17.90



Sunken Chocolate Cake

Dairy and gluten free chocolate & berry cake, with blackcurrant sorbet & berry coulis 17.90

Chocolate Pate Crunch

Rich chocolate pate, salted caramel icecream, crispy tuille, caramel sauce 17.90

Warm Desserts 17.90

Caramel & Hazelnut Torte

With vanilla bean ice cream & creme anglaise

Figgy Pear & Ginger Pud

Poached pear with roasted fig, baked inside a soft ginger pudding, caramel sauce & vanilla icecream

Sticky Date Pudding

With fresh banana, caramel-orange sauce & banana ice cream



Tropical Heat

Coconut, feijoa and pineapple cake, coconut lime sorbet & roasted pineapple

Danish Bread & Butter Pudding

Danish pastries with sultanas and apple baked in egg custard. Caramel sauce, creme anglaise, icecream

Cold Desserts 17.90

Dreamy Creamy Cheesecake

A delicate creamy baked citrus cheesecake served with citrus fruit which has been macerated in kaffir lime, vanilla & bergamot



Lemon Sunshine

Moist almond cake with layers of lemon curd and lime mousse, passionfruit sorbet

Lemon Chocolate Cheesecake

Refreshing lemon filling with chocolate ganache, fresh pineapple & orange reduction

Tiramisu

Our take on this classic Italian dessert. Savoiardi biscuits, sweet mascarpone with coffee, rum and chocolate



Creme Brulee

Classic creamy vanilla bean brulee with crunchy topping & berry coulis

Ices & Creams

Selection of ice creams and sorbets with crisp tuile



Fresh Fruit

With organic yogurt or chocolate sauce



Baby Lemon Cheesecake (diabetic)

A diabetic dessert on an almond biscuit base with yogurt & seasonal fruit

Extra scoop of ice cream (sold only with desserts)

3.80

Gluten free

Gluten free option

Dairy Free

Vegetarian

Vegan

Vegan Option