

DESSERT MENU

HOMEMADE STICKY 17

DATE PUDDING

Served warm with butterscotch sauce & vanilla bean ice cream

BAILEY'S BAKED 17

CHEESECAKE

Bailey's infused cheesecake with a chocolate ganache on a biscuit base. Served with fresh berries & vanilla ice cream

FRANGELICO 15

AFFOGATO (LG)

Vanilla bean ice cream topped with a shot of fresh espresso coffee with a shot of hazelnut Frangelico liqueur

PASSIONFRUIT & 15

RASPBERRY BOMBE

ALASKA (V) (LG)

Served on a vanilla sponge base & finished with a vegan meringue, raspberry coulis & fresh berries

FERRERO BOMBE 15

ALASKA (LG)

Crème brulee & ferrero gelato on a gluten free base and finished with an Italian meringue, whipped cream & fresh berries

SALTED CARAMEL 17

Salted caramel & chocolate mousse on a choc sponge base & finished with a caramel glaze, whipped cream & vanilla ice cream

CHOCOLATE OOZE 17

CAKE

Served with fresh berries, chocolate & raspberry coulis & whipped cream

COCONUT & VANILLA 15

PANNA COTTA (LG)

Served with wild berry sorbet, raspberry coulis & pistachio crumble

GOLDEN GAYTIME 15

Honeycomb & vanilla semifreddo on a biscuit base. Finished with a white chocolate glaze. Served with raspberry coulis & vanilla ice cream

HOMEMADE APPLE & 14

RHUBARB CRUMBLE

CAKE

Served with poached rhubarb & vanilla ice cream

TRIO OF SORBETS 14

Mango, raspberry & lemon. Served with fresh berries

(V) Vegetarian (LG) Low Gluten (VEG) Vegan