

# Desserts Menu

Individual Citrus Tart dollop of double cream & mixed berry compote	14.0
Viva L'Italia Tiramisu coffee dipped savoiardi biscuits w marsala & mascarpone smothered in rich dark chocolate	14.0
Gooey Chocolate Fondant coffee gelato & drizzled w rich chocolate sauce	14.0
Violet Crumble Cheesecake macadamia & white chocolate gelato topped w crunchy honeycomb shards	14.0
Sticky Date Pudding butterscotch sauce, vanilla bean ice cream & toffee shards	14.0
Flourless Chocolate Cake burnt caramel gelato & peanut brittle (gf)	14.0
Crème Brulee toasted coconut gelato, almond biscotti & pistachio meal (avgf)	14.0
Passionfruit Meringue Sandwich Layers of meringue w passionfruit curd & passionfruit sorbet (avgf)	14.0
Apple Jelly & Calvados Panna Cotta apple crisps & raspberry sorbet (gf)	14.0
Eton Mess queensland fresh strawberries marbled w meringue pieces, strawberry puree, fresh whipped cream & vanilla bean gelato (gf)	14.0
Mango Tartlet grand marnier curd, sliced mango & rum caramel w macadamia gelato	14.0
Baked Chocolate Fudge vanilla bean gelato & choc-hazelnut truffles	14.0
Chocolate & Macadamia Brownie white & dark chocolate ganache w chocolate gelato	14.0
Trio of Sorbet strawberry, passionfruit & raspberry (gf)	14.0
Chocolate Sundae vanilla bean, chocolate, & macadamia ice creams, rich chocolate ganache, marshmallows, double cream & chocolate shards (gf)	13.0
Luscious Chocolate & Caramel Tart peanut brittle & toasted coconut gelato	14.0
Very Berry Sundae raspberry, strawberry & vanilla, mixed berry compote, marshmallows, double cream & chocolate shards (gf)	13.0
Affagato vanilla bean, chocolate or toasted coconut ice cream, w shot of espresso & liqueur - Baileys/Kahlua/Tia Maria/Sambucca/Galliano/Amaretto	15.0
Couverture Fondue for 2 melted pure chocolate, seasonal fruit, banana bread & marshmallows (avgf)	17.0

(gf) denotes gluten free meals – (avgf) denotes available gluten free on request  
— a 15% surcharge applies to public holidays — one bill per table —