



— DESSERT MENU —

CHATEAU A LA MODE	10
Warm triple chocolate brownie with white chocolate swirl, chocolate hazelnut gelato, banana chips & toasted hazelnuts	
COFFEE & DONUT BREAD PUDDING	6
Warm honey glazed doughnut bread pudding, espresso anglaise, salted caramel sauce	
CREME BRULEE TRIO	6
Orange vanilla bean, Sea salted caramel & Peppermint	
DULCE DE LECHE CREPES	7
Delicate crepes filled with sweetened cinnamon whipped cream cheese, topped with dulce de leche sauce & bruleed apples	
POACHED PEAR	10
Fresh pears poached in moscato and cinnamon, crisp pastry dough, vanilla bean ice cream	
S'MORES CHEESECAKE	8
Chocolate mascarpone cheesecake, graham cracker crust, house-made marshmallow fluff, chocolate sauce & fresh raspberries	
GRAND MARNIER SOUFFLE	13
Madagascar vanilla bean crème anglaise, whipped cream & fresh berries <i>Please note this takes 30 minutes to prepare</i>	