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Maple Almond Flan \$14

Almond milk, coconut milk, maple syrup,
vanilla, berries VG, GF, DF

Duo of Cheesecake \$14

Mini cheesecake topped with fresh mango &
raspberry compote

Lemon Mousse with Blueberry and Meringue \$14

Silky lemon mousse, chantilly cream quenelle,
blueberry gelée

Swiss Chocolate Gateau \$14

Layered gateau with dark chocolate glaçage and
topped with ganache and white chocolate ribbon

Deconstructed Tiramisu \$14

Kahlua-soaked chiffon, mascarpone mousse,
chocolate mousse, mini macaroon, chocolate sabayon

Peach Cobbler \$14

Vegan dessert with a sweet & tangy peach filling
spiced with cloves and all spice, sweet biscuit and
served with vanilla ice cream VG,DF

Assorted Cheeses and Berries \$24

Herb crusted goat cheese, aged cheddar, gorgonzola,
brie, blackberries, grapes, raspberries,
walnuts, crackers

Ice Creams and Sorbets, brandy snap \$14

Ice cream: coconut, vanilla, chocolate,
strawberry, rum & raisin V

Sorbets: lime, raspberry, mango V, VG, GF

Vegan ice cream: chocolate, vanilla V, VG, GF