

# DESSERTS

Available All Day

<b>Specials</b>			<b>Chefs Tasting Plate</b> Daily trio of new tastes <b>25.90</b>
			<b>The Ultimate Chocolate Dessert 23.90</b> Chocolate fudge brownie, chocolate mousse, chocolate ice cream, chocolate pate, raspberry coulis
<b>Chocolate</b>	<b>19.90</b>	<b>GFO</b>	<b>Salted Caramel and Dark Chocolate Mousse Gateaux</b> Layers of dark chocolate mousse, salted gooey caramel and moist chocolate sponge, chocolate icecream, crisp tuille
			<b>Warm Raspberry Drenched</b> Moist chocolate cake, made with raspberries, served with vanilla bean ice cream, berry coulis
		<b>GFO</b>	<b>Devils Dream</b> Layers of white and dark chocolate mousse, chocolate ganache, berry coulis
		<b>DF GF</b>	<b>Sunken Chocolate Cake</b> Rich moist chocolate & berry cake, blackcurrant sorbet, berry coulis
<b>Warm</b>	<b>19.90</b>		<b>Caramel &amp; Hazelnut Torte</b> With vanilla bean ice cream, creme anglaise
			<b>Sticky Date Pudding</b> With grilled banana, caramel-orange sauce, banana ice cream
		<b>VG GF</b>	<b>Pineapple and Feijoa Pudding</b> With coconut-lime sorbet, orange sauce, coconut foam
<b>Frozen</b>	<b>19.90</b>	<b>GF VG</b>	<b>Tropical Coconut Freeze</b> Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits
			<b>Berry Bombe Alaska</b> House made strawberry and boysenberry ice creams, flamed soft meringue, raspberry coulis
<b>Cold</b>	<b>19.90</b>	<b>GF</b>	<b>Berry Pillows</b> Soft sponge pillows with raspberry and blueberry compote, marscapone orange cream, creme anglaise
			<b>Dreamy Creamy Cheesecake</b> A delicate creamy baked citrus cheesecake served with citrus fruit which has been macerated in kaffir lime, vanilla and bergamot
		<b>GF</b>	<b>Lemon Sunshine</b> Moist almond cake with layers of lemon curd and lime mousse, passion fruit sorbet
		<b>GFO</b>	<b>Creme Brulee</b> Classic creamy vanilla bean brulee with crunchy topping, berry coulis
			<b>Baby Lemon Cheesecake (diabetic)</b> A diabetic dessert on an almond biscuit base, yogurt, seasonal fruit

Gluten Free **GF**Gluten Free Option **GFO**Vegetarian **V**Vegan **VG**Vegan Option **VGO**Dairy Free **DF**Diabetic **D**

## Sides

**Seasonal Fresh Fruit Bowl 12.50****Extra Scoop of Ice Cream 4.50**

(sold only with desserts)

**Cheese Plate 24.90**Kikorangi Blue **or** Whitestone Lindis Pass Brie, fresh medjool dates filled with goats cheese, quince paste, toasted house made bread