



Dessert

Kids' Ice-Cream (GF) **\$3.00**
With chocolate, strawberry or caramel topping

Adults' Ice-Cream (GF) **\$6.00**
With chocolate, strawberry or caramel topping

All of the following desserts are lovingly homemade by our chefs...

Crème Brûlée (GF) **\$8.95**
The famous French dessert featuring vanilla cream and a caramelised cover

Double-choc Brownie **\$9.95**
Served with vanilla ice cream and warm chocolate sauce

Vanilla Cheesecake **\$12.95**
Creamy vanilla cheesecake on a buttery biscuit base served with a winter berry compote

Bread & Butter Pudding **\$8.95**
Slices of buttered bread layered with dried fruit and brown sugar topped with French crème anglaise, baked golden and served with vanilla ice cream

Apple and Berry Crumble **\$9.95**
Granny smith apples stewed with winter forest berries, topped with a crunchy crumble and baked until golden brown, served with vanilla ice cream

Affogato (GF) **\$16.00**
Ice cream, espresso and your choice of Frangelico, Baileys, Kahlua or Amaretto

ONE BILL PER TABLE THANK YOU – MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional