

DESSERTS

COCONUT PANNA COTTA | 12

Coconut, meringue mess, passionfruit + lime gel, raspberry | GF, DFO, VVO

CHURROS | 8

Cinnamon dusted dough, served with chocolate sauce | VVO

CHOC INDULGENCE | 14

Spiced chocolate mousse served in chocolate dome with chocolate sauce

TIRAMISU | 15

Coffee, cream & biscuit layers

CREMA CATALANA | 13

Vanilla infused, pistachio + berry | GF

PETIT FOURS | 10PP

minimum 2 people

Chefs selection dessert canapes shared at the table

CHEESES | 12 EACH

12 EACH OR 3 FOR 28

KING ISLAND DBL BRIE

KING ISLAND BLUE VEIN

ST CLAIRE VTG CHEDDAR

VILLAJO RES. MANCHEGO

BEVERAGES

ESPRESSO MARTINI

SENSORY LAB COFFEE

SML 3.50 | REG 4.50

TEA POT | 4.50

VIENNA COFFEE | 6

Add liqueur

AFFOGATO | 10

Add liqueur