

Desserts

| | |
|---|----------------|
| Tower of Chocolate Brownies | \$12.90 |
| Homemade Rich and Moist Dark Chocolate Brownies with Cinnamon and Honey Ganache, Summer Berry Coulis and Gated Chocolate with Chantilly Cream or Ice Cream | |
| Drunken Mousse | \$13.90 |
| A Delicious Duet of White Chocolate and Dark Chocolate Drunken Mousse with Berries on a Summerberry Coulis with Chantilly Cream and Gated Chocolate | |
| Lemon Zest Tart | \$12.90 |
| Herb Farm Lemon Zested Tart topped with Preserved Lemon and Lemon Zest with a splash of Summer Berry Coulis and Gated Chocolate served with Chantilly Cream or Ice Cream | |
| Sticky Date Pudding | \$12.90 |
| Homemade Traditional Sticky Date Pudding with a Rich Date Infused Butterscotch Toffee Sauce on a splash of Summer Berry Coulis and Gated Chocolate served with Chantilly Cream or Ice Cream | |
| Apple Crumble | \$12.90 |
| Homemade Apple Crumble with Sweet Bharat, Cinnamon and Nutmeg Spice topped with Brown Sugar, Oats and Coconut and Served Warm with Nutmeg Cream and Lemon Apples (Vegan Option available) | |
| Crepe of the Day | \$13.90 |
| Strawberries sautéed in toffee sauce in Orange Custard filled Crepes served with Custard, Summer Berry Coulis with Cream or Ice Cream | |
| Homemade Ice Cream Sundae with Summer Berry Coulis | \$12.90 |
| Delicious Homemade Ice-cream Sundae topped with a Seriously Decadent Chocolate Sauce, Summer Berry Coulis, Strawberries and Cream (Vegan Option available) | |
| Vegan Pumpkin Tofu Cheesecake | \$13.90 |
| Warm, crusty and flavoursome Pumpkin and Ginger Tofu Cheesecake on Ginger Crust topped with Pear and Cashew Toffee (Vegan and Gluten Free) | |
| Rosewater Meringue with Passionfruit Bavarois | \$13.90 |
| Rosewater Meringue Steeple with Delicious Passionfruit Creamed Bavarois topped with a Passionfruit Toffee Crown | |
| Cake of the Day | \$13.90 |
| Our Cake of the Day (See our Displays) (Gluten Free) | |