

Dessert Menu

Menu by:
**EXECUTIVE PASTRY CHEF
VINCENT GADAN**
and freshly made by our
in-house pastry team

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NUT CASE - \$16

Snicker mousse bar ,vanilla ice cream, salted caramel and peanut crispies

PICK ME UP - \$18

Tiramisu, whipped mascarpone sabayon, savoiridi expresso sponge, cappuccino crumble and chocolate sauce

PASSIONFRUIT CHEESECAKE SLICE - \$16

Passionfruit cheese cake ,berry coulis and coconut crumble.
(Nut free and Gluten-free)

STICKY DATE PUDDING - \$16

Sticky date pudding ,warm toffee sauce and vanilla ice cream.
(Nut free)

NUTELLA PIZZA - \$20

Nutella with fresh ricotta, vanilla ice cream and strawberries



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