

desserts

fruit crumble **\$12**

traditional fruit crumble with chef's choice of filling served with ice cream and crème anglais

warm orange cake **\$12**

fresh baked orange syrup cake served with a cointreau sauce and crème anglais

chocolate espresso mousse **\$12**

light and creamy chocolate coffee mousse with ice cream

white chocolate and berry crème brûlée **\$12**

smooth white chocolate brulee with a berry coulis swirl

ice cream sundaes **\$10**

chocolate or passion fruit

profiteroles **\$12**

oven baked profiteroles filled with a pastry cream and covered in dark chocolate