

LES DESSERTS

CREPES A L'ORANGE \$15

Served with ice cream served with orange sauce.

PROFITEROLES \$16

Served with chocolate sauce, pistachio crumbs and custard.

CARDAMONE BAVAOISE \$15

Served with honeycomb, basil and strawberry coulis.

CREME BRULEE \$16

Served with vanilla with creame

STICKY DATE PUDDING \$16

Served with butter scotch sauce and ice cream.

AFFOGATO \$16

Ice cream, house made biscuit, Frangelico and espresso.

WE AIM TO PROVIDE SAFE AND DELICIOUS OPTIONS, HOWEVER PLEASE BE AWARE WE DO PREPARE MEALS CONTAINING GLUTEN, NUTS AND SEAFOOD AND CANNOT GUARANTEE THE KITCHEN IS COMPLETELY FREE FROM CROSS CONTAMINATION.

CORKAGE \$15 A BOTTLE

BYO TUESDAY/WEDNESDAY ONLY