

Dessert

Lemon Brule Bar (G,D)

\$19

Lemon almond soil & meringue flake.

Biscoff Cheesecake (G,D)

\$19

Salted caramel, coffee crumble & caramel popcorn.

Tiramisu Affogato (G,D)

\$19

Espresso, mascarpone, chocolate crème and a dash of brandy.

Warm Raspberry Brownie (G,D)

\$19

White chocolate ganache, walnut praline.

3 Cheese Platter (G,D)

\$19

Blue, brie & smoked cheese with spiced almonds, berry, fig relish, & crackers.

Our menu contains food allergens, please alert your server if you have a food allergy or intolerance.

We cannot guarantee any dish to be gluten or dairy or allergen free.

(G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (V) Vegetarian | (VG) Vegan.