

Desserts

Pavlova panna cotta (gf)

8.9

celebrating an all time favourite aussie dessert and crowd favourite all in one. vanilla bean panna cotta topped with fresh fruit, passionfruit syrup and crisp meringue.

eton mess (gf) (n)

10.0

various flavour combos for this dessert have been trialed over the years, but once we did this one there was no going back. meringue, lashings of nutella mousse, fresh strawberries and almond and hazelnut praline.

shiratama zenzai (gf) (df/v option)

10.8

glutinous rice 'dumplings' served with seasonal fresh fruit, sweetened adzuki bean paste, green tea crumble and your choice of green tea or black sesame ice cream

lychee pearl (gf) (df/vegan option)

10.8

lychee icecream encased in a pink guava granita on a bed of lychee jelly and vanilla and raspberry swirl custard

handmade cakes (gf options)

9.0

cake and coffee 11.0

your choice of one of our beautiful handmade cakes, all made in house. see our display for current choices

macaron flower pot (n)

10.5

our original signature dessert. your choice of macaron set in a pot of rich Belgian chocolate mud cake, chocolate mousse, chocolate soil and pistachios. choose from our current selection in the seasonal flavours list

malteaser, yes please-er

12.8

an 'explosion' of malt and chocolate. vanilla malt sponge, dark chocolate ganache, caramelised milk parfait, malted white chocolate crunch, malt meringues and chocolate crumble

berry mille crepe cake

11.8

layer upon layer of handmade crepes stacked together with a vanilla crème patisserie and berry jam filling. Served with berry ice icecream

ice cream sundae

9.5

mount fuji (gf)

japanese green tea and nutty black sesame ice creams, topped with fresh seasonal fruit, coconut 'snow' and sweetened adzuki bean paste

whirled piece

salted caramel swirl and chocolate fudge brownie ice creams with chocolate brownie pieces and honeycomb

reece's raspberry (gf/df/v)

zesty raspberry and rich dark chocolate sorbets, topped with fresh strawberries, peanut crunch and raspberry coulis

fruits of eden (gf/df/v)

zesty raspberry and blood orange sorbets, topped with seasonal fruits and raspberry coulis

pecking plates

flourless pecking plate

12.9

flourless chocolate cake, panna cotta and choice of a macaron

(some flavour choices may contain gluten, please ask our staff if you need assistance with your selection)

chocolate pecking plate

12.9

belgian waffle, chocolate raspberry mousse pot and flourless chocolate cake

dessert platters for 2

27.0/couple

your choice of either our flourless or chocolate pecking plate made for two and two coffees of your choice

(regular coffees only. hot chocolate, chai, teas etc available with surcharge)

from the barista

coffee (coffee by d'angelo coffee) from 3.0
all the usual offerings. if you're after something special just let us know
zymil (lactose free milk) +0.8
soy (bonsoy) or almond milk +0.8
flavoured syrups: hazelnut / vanilla / caramel +0.8
mug +1.5

hot chocolate / chai latte / chocolate chai 3.9
marshmallows +0.5

peanut butter hot chocolate 4.5

green tea matcha latte 4.5

affogato 6.5

mariage frères teas 5.0/pot for one
8.0/pot for two

our selection of boutique teas imported from France
-Earl Grey French Blue
-English Breakfast
-Fuji Yama (premium Japanese green tea)
-Vanilla Islands (vanilla scented black tea)
-Marco Polo (black tea infused with flowers and fruit)
-De-Stress (orange lavender and chamomile scented green tea)

tea tonic teas 5.0/pot for one
8.0/pot for two

-Chamomile (organic)
-Peppermint (organic)
-GLEW (Ginger, Lemongrass, Echinacea, White Tea) (organic)
-Berry-Green (green tea with red berries)
-Apple-Tree (enriched with vitamin C)
-Oriental Twist (green tea, jasmine tea and lychee)
-Dark Chocolate Black Tea
-Relaxation (lemon & lavender) (organic)
-well Being (mint) (organic)
-coconut (coconut, pineapple and aloe vera)
-bright spark (ginko, papaya, apple pieces, white tea)