

dessert

TIRAMISU frangelico, roasted coffee bean, orange, mascarpone	12
CARAMEL CRÈME BRULEE almond crumble, burnt caramel ice cream	12
CHOCOLATE & WALNUT BROWNIE white chocolate chips, raspberry coulis & bubbles	12
NUTELLA CALZONE toasted coconut, nutella, house marshmallow, house ice cream	14

house made artisan ice cream

We churn our own artisan ice cream using traditional techniques, local and free range pasteurised eggs, Maleny Dairy's non-homogenised milk and pure cream.

BY THE SCOOP 4

VANILLA BEAN

made with fresh vanilla beans from Mauritius

BELGIUM CHOCOLATE

decadent, rich Belgium chocolate

ROASTED HAZELNUT

made with fresh roasted hazelnuts

COOKIES & CREAM

classic Oreo cookies & cream ice cream

CHOC FUDGE CHUNK

custard ice cream with rich chocolate & walnut fudge chunks

BURNT CARAMEL

burnt caramel ice cream with salt caramel swirl

ICE CREAM SUNDAES 10

CLASSIC

vanilla bean ice cream, torched marshmallow, mini waffle, choc sauce, maraschino cherry

OREO COOKIE

cookies & cream ice cream, chantilly cream, oreo cookies, cookie crumbs

CHOC PEANUT BUTTER

choc fudge ice cream, caramel mousse, peanut praline & choc peanut butter sauce

NUTELLA DREAM

hazelnut ice cream, warm nutella, soft nougat, toasted coconut

TRIPLE CARAMEL

burnt caramel ice cream, whipped caramel cream, salted caramel swirl, almond crumbs

CHOCOLATE DISASTER

Belgium chocolate ice cream, dark chocolate mousse, choc sauce, choc crumble

cheese

CHEF'S SELECTION OF CHEESE (enquire with waiter)
with pumpkin & sultana chutney, maple gel,
house lavosh & grissini

1 CHEESE FOR 14
2 CHEESE FOR 20
3 CHEESE FOR 26