



## DESSERT

(GF) GLUTEN-FREE (N) CONTAINS NUTS (V) VEGETARIAN (V+) VEGAN

---

### BANANA NAPOLEON

Puff Pastry, Pastry Cream, Banana Guava Jam,  
Caramel Sauce, Flambe Banana

| 8

### PANNA COTTA <sup>V+</sup> <sup>N</sup>

Coconut Almond Panna Cotta, Passion Fruit Sauce,  
Candied Orange, Orange Supreme

| 8

### CHOCOLATE RASPBERRY CANELE

Crisp and Creamy Chocolate Canele,  
Raspberry Filling, Chocolate Straciatella Ice  
Cream, Chocolate Sauce, Meringue Cookies

GF

| 9

### POACHED PEARS

Red Wine Poached Pears, Strawberry  
Tarragon Pink Peppercorn Ice Cream,  
Cookie Crumble, Red Wine Reduction

| 9

### PEACH MASCARPONE CREPE

Brûléed Peach Mascarpone Crepe,  
Macerated Fruit, Brown Sugar Crumble,  
Strawberry Honey Caramel Sauce

| 9

### SELECTION OF SORBETS & GLACES

| 8

Our Dessert Menu is prepared by our students, under  
the supervision of Executive Chef Kate Honeyman