

DESSERTS MENU

COCONUT CRÈME BRÛLÉE 21 gf, nf, sf, v

A TROPICAL TWIST ON A CLASSIC, USING COCONUT CREAM, AND BAKED IN A FRESH COCONUT.

HONEY PARFAIT 16 gf, sf, v

HONEY SEMI-FREDDO, MACADAMIA, POLLEN, BURNT HONEY Caramel.

COCONUT PUDDING 16 df, gf, sf, vg

OUR LAYERED DAIRY-FREE COCONUT CUSTARD WITH BANANA, STRAWBERRY COMPOTE, TOPPED WITH DAIRY-FREE CRUMBLE.

COFFEE & TEA

Cappuccino	5	English Breakfast	6
Espresso / Short Black	4	Green Tea	6
Flat White	5	Lemongrass And Ginger	6
Latte	5	Peppermint	6
Babycino	3	Earl Grey	6
Cafe Mocha	6		
Chai Latte	6		
Long Black	5		
Long Macchiato	5		
Piccolo	4		
Short Macchiato	4		

(vg) Vegan | (v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (nf) Nut Free | (sf) Shellfish/Seafood Free

T&Cs applies

Please inform our staff of any dietary requirements. While we take allergies seriously and strive to minimize risk, trace allergens may be present. We cannot guarantee allergen-free meals or accept liability for allergic reactions. Amex credit card transactions incur a 2.50% fee. All other credit cards incur a 0.95% fee. A 10% surcharge applies on weekends and a 15% surcharge applies on all public holidays.

A discretionary service charge of 10% applies to groups of ten or more.