

Textures of Chocolate [GF] for Two 22.9

Couverture Choc Tarts, New York Choc Fudge, Choc Soil, Choc Crèmeux, Choc Shards & Meringues with Cherry Gel (Single Serve \$16)

Eton Mess for Two 21.9

Smashed Meringue, Chantilly Cream and Fresh Berries on a Gold Dark Chocolate Soil, served with Floss and Strawberry Gelato (*Single Serve \$13*)

Crème Brûlée Tart 14.9

Served with Strawberry Gelato, Pickled Rhubarb, White Chocolate Crumble and Chocolate Shards

Vanilla Panna Cotta [GF] 13.9

Served with a Kaffir Lime Reduction, Seasonal Fruit Salsa, White Chocolate Crumble and topped with Chocolate Shards

Chocolate Brownie [NF] 14.9

Served with Chocolate Soil, Floss, Choc Ganache & Vanilla Ice-cream

Sticky Date Pudding with Butterscotch Sauce [NF] 14.9

Served with Fresh Strawberry & Vanilla Ice-cream

Affogato 10.9

Served with a shot of Espresso, Vanilla Ice-cream & House Made Couverture Cookie

Frangelico Affogato 16.9

Served with a shot of Frangelico, a shot of Espresso, Vanilla Ice-cream & House Made Couverture Cookie