

T E R R A S

DESSERT MENU

ASSORTED TRUFFLE PLATTER (V)(GF) / 8

Carrot cake, almond cream, dark chocolate and
Chef's selection

AVOCADO CHOCOLATE MOUSSE (V)(GF)(NF) / 7

Served with cinnamon tuile, toffee crumble and fresh berries

LOCAL GELATO (GF) / 6

Salted Caramel, Pistachio, Dark Chocolate

STRAWBERRY SHORTCAKE (NF) / 10

Vanilla sponge cake with fresh strawberries, strawberry sauce,
graham cracker crumbs and whipped cream

DECONSTRUCTED LEMON TART (GF)(NF) / 10

Lemon curd, vanilla meringue cookies, cucumber crumble,
berry sauce and beet powder

COCONUT SORBET (GF)(V)(NF) / 10

Served in chocolate shell with prickly pear sauce,
candied pepitas and toffee crisp

MATCHA GREEN TEA CRÊPE CAKE (NF) / 11

With mascarpone cream filling, blood orange sauce and goji berries