

TGC DESSERT MENU

Sticky Date Pudding (GF)

House-made, served with butterscotch sauce and vanilla ice cream.

Frangelico Crème Brûlée (GF)

Toffee glazed served with whipped cream, sugar biscuit and toasted hazelnut crumbs.

Deconstructed Polly Waffle Panna Cotta (GF) AVAILABLE

Marshmallow, wafer, coconut chocolate and cream panna cotta.

House-made Waffles with Ice Cream (GF) AVAILABLE

Served with the option of berry sauce, chocolate ganache, or maple syrup.

Apple Rhubarb Crumble (GF)

Buttery apples with local rhubarb, toasted crumbs, and vanilla ice cream.

Steamed Ginger Pudding (GF)

Light and fluffy steamed ginger pudding, served with warm custard and ice cream.

Granny's Golden Syrup Dumplings (GF)

Perfect for a cold night; light and fluffy dumplings served with ice cream.

Rich and Decadent Chocolate Brownie (GF)

Served with house-made chocolate sauce and vanilla ice cream.

Ice Cream Sundae (GF)

Vanilla ice cream topped with rainbow sprinkles, mini marshmallows, and nuts, with your choice of topping:

Strawberry, Chocolate, Caramel, Lime, and Blue Haven

All Desserts \$12 Each

FLAT WHITE, CAPPUCCINO,
LATTE, LONG BLACK, MOCHA

CUP \$4.40
MUG \$4.90

HOT CHOCOLATE
CHAI LATTE

CUP \$4.40
MUG \$4.90

ADD FLAVOUR SYRUP -
VANILLA, CARAMEL, HAZELNUT

\$0.80

Tea - Bushells, Earl Grey, English Breakfast, Peppermint, Green
Cup/Mug - \$2.50 | Pot - \$3.50

Almond, Soy, Oat and Lactose Free milk available + \$0.50

Irish Coffee - Espresso coffee, 30ml Jameson Irish Whiskey, topped with cream - \$10.00

Affogato - Espresso coffee with a scoop of ice cream - \$8.00

Liqueur Affogato - Espresso coffee, ice cream and choice of liqueur - \$14.00

