

TGC DESSERT MENU



Sticky Date Pudding

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

Fresh Strawberry and Balsamic Creme Brulée

Served with flamed toffee crunch, cream, and a lady finger biscuit.

Pina Colada Panna Cotta

Italian custard, flavoured with Malibu Rum, on a pineapple salad.

House-made Waffles with Ice Cream

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

Rich and Decadent Chocolate Brownie

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

Blackberry Mocha Pavlova

Marshmallow pavlova with blackberry coulis, drizzled with a chocolate coffee sauce.

Ice Cream Sundae

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

Strawberry, Chocolate, Caramel, Lime, and Blue Haven

Raspberry and Dark Chocolate Semifreddo

Refreshing creamy frozen dessert sprinkled with cookie smash.

Apple Rhubarb Crumble

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

All Desserts \$10 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

80c

Tea - Bushells, Earl Grey, English Breakfast, Peppermint, Green

Cup/Mug - \$2.50

Pot - \$3.50

Almond, Soy and Lactose Free milk available - add 50 cents

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

Affogato - Espresso coffee with side of ice cream - \$8.00

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

