

TGC DESSERT MENU

Sticky Date Pudding (GF)

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

Espresso Martini Crème Brûlée (GF) AVAILABLE

Served with torched toffee, creamy custard, and a sugar biscuit.

Rum Ball Panna Cotta (GF)

Served with a chocolate and coconut Italian custard, lightly flavoured with rum.

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.

Creamy Fresh Mango Semifreddo (GF)

Served with a refreshing lime and mint syrup.

Rich and Decadent Chocolate Brownie (GF)

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

Marshmallow Pavlova (GF)

Drizzled with a white chocolate ganache, summery passionfruit, and raspberries.

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

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS ON ORDERING

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

