RESTAURANT
CAFÉ COAST

DESSERT MENU

Citrus Sorbet $14 (GF)
lemon and blood orange sorbet with candied fruit,
fresh mint and orange gel

Vanilla Crème Brûlée (GF) $15
seasonal fruit, berry coulis and edible flowers

Chocolate Brownie $16 (GF)
Served with vanilla ice-cream, Nutella,
candied nuts and fruit

Mango Mousse $16
house-made mousse served with crushed Oreo bisquit
and garnished diced mango and fresh mint

Affogato $15
hot espresso & frangelico

If this doesn't tickle your fancy,

we have a cabinet at the bar full of

fresh cakes and slices to choose from.