GCB DESSERT MENU

LAVENDER PANNA COTTA 18
Served with honeycomb, raspberry tuile, elderflower and strawberry champagne jelly (GF)

DARK CHOCOLATE FONDANT 18
Served with a walnut cream, fresh berries, candied nuts, and chocolate truffle ice cream

APPLE PIE 18
Sweet crust pastry, caramel custard mousse, candied apple, and burnt butter caramel ice cream (GFA)

GRILLED PEACHES 18
Served with kiwifruit gel, sponge, coconut yoghurt, vegan meringue, and raspberry sorbet (VGA)(GF)

TRIO OF LEWIS ROAD ICE CREAM 16
With berry compote, and chef treats (GF)(DFA)

V Vegetarian | VA Vegetarian Available | VGA Vegan Available | GF Gluten Free | GFA Gluten Free Available | DF Dairy Free | DFA Dairy Free Available

Please inform a team member if you have any allergies or intolerances.
Our dishes are prepared fresh in our kitchen, trace allergens may be present.

Menu & price is subject to change without notice. All prices include Goods & Services Tax (GST). A public holiday surcharge of 15% is applicable.