DECADENT CAKES

LINGONBERRY ALMOND TORTE GF
layers of almond cake / chocolate ganache / pureed lingonberries

CHOCOLATE DIPPED GF
fudgy layered chocolate cake / ganache / triple sea salt chattily

FLOURLESS DECADENCE GF
our take on the classic made with all natural chocolate

TRIPLE CHOCOLATE MOUSSE GF
layers of white / bitter sweet chocolate mousse over flourless chocolate cake

PRETTY IN PINK GF
decadent double chocolate cake layered between creamy naturally dyed pink frosting

TOASTED COCONUT GF
four delicate almond cake layers filled with white chocolate custard & covered with coconut

VANILLA BERRY CREAM GF
almond cake layers filled with chocolate buttercream & topped with ganache / whip cream / seasonal berries

ROSE CAKE GF, V
chocolate layered cake with naturally dyed vanilla rose frosting

BLACK VELVET BEET CAKE GF, V
decadent & moist black velvet cake with creamy pink frosting made from fresh beets

VEGAN TURTLE V
layers of moist chocolate cake / toasted peanuts / house-made vegan caramel

ORGANIC CARROT
moist layered carrot cake / cream cheese frosting

CAPPUCCINO TORTE
layers of pure vanilla-infused chocolate ganache / chocolate mousse / mocha cream

TRES LECHE
white cake drenched in coconut milk / condensed milk / crème fraiche

KILLER CHOCOLATE CAKE
dense & rich dark chocolate, more like a fudge truffle

RUSTIC TARTS

MILKY WAY GF
vegan/vegan fair-trade single-origin chocolate in a ground almond crust with layers of caramel and chocolate mousse

FRESH SEASONAL FRUIT
pastry cream with seasonal fresh fruit in a pure butter crust

LEMON MERINGUE
lemon meringue custard in pure butter crust

MEXICAN HOT CHOCOLATE GF
vegan/vegan fair-trade single-origin chocolate in a ground almond crust with layers of nutella, whipped cream and chia. Topped with marshmallows, whipped cream, chocolate and cinnamon

BERRY CREAM GF, V
vegan/vegan fair-trade single-origin chocolate in a ground almond crust filled with blueberry and raspberry cream and topped with fresh fruit

CREME BRULEE
custard mixed with vanilla bean in pure butter crust

GP - GLUTEN FREE  V - VEGETARIAN

SIGNATURE DESSERTS

CARAMEL & CHOCOLATE COOKIE
house-made caramel between two delicate and crispy cookies with chocolate ganache & vegan fresh custard

FROZEN PEANUT BUTTER RICE CRISPY BAR GF, V
organic brown rice crispies with all natural peanut butter and fudge. Served with fresh vegan custard and doused with chocolate ganache

FROZEN CUSTARD GF, V
vanilla custard selected house-made from rice, soy, almond, coconut or hemp milk

SEASONAL FRUIT CRISP V
fresh seasonal fruit with toasted oatmeal topping baked and served warm

LYNN'S APPLE CRISP
fresh organic apple / cinnamon / butter-rod topping served warm with a dollop of house-made whipped cream

RUSTIC BREAD PUDDING
served with vanilla rum sauce

WARM BITTERSWEET CHOCOLATE SOUFFLE
rich chocolate custard cake with house-made whipped cream. Baked to order, please allow 15 minutes

SALTED CARAMEL & SCOTCH WHISKEY CUSTARD
house-made rich and creamy caramel custard, layered with scotch whiskey and garnished with caramel. Served with crispy cookies for dipping

ROOT BEER FLOAT
natural brew draft root beer with your choice of izzy's ice cream or frozen vegan custard

IZZY'S HANDMADE ICE CREAM
yet cold-pressed coffee, vanilla bean or salted caramel

MORE SWEETS

ADD IZZY'S ICE CREAM OR VEGAN FROZEN CUSTARD TO ANY DESSERT $3
ASK ABOUT OUR DAILY SELECTION OF COOKIES, BARS & MINI CUPCAKES

DESSERT WINES

CHAMBERS MUSCAT
Burghalem, Australia

GRAHAM'S NATURAL ORGANIC PORT
Oporto, Portugal

KRACHER BEERNAUSELE CUVEE
Burgenland, Austria

GRAHAM'S TONY TAWNY PORT
Oporto, Portugal