



# Desserts

Tuesday to Sunday - 8:00 am - 4:00 pm

## CAKES

### Baked Cheesecake \$ 14

Served w raspberry coulis

### Chocolate Flourless Cake \$ 14

Served w chocolate ganache & toasted hazelnuts (GF)

### Orange & Almond Cake \$ 14

Served w orange syrup & candied orange (GF) (DFA)

### Pistachio Cake \$ 14

Served w orange syrup & candied pistachios (GF)

### Carrot Cake \$ 14

## COFFEE & CAKE SPECIAL

### Cake of the Day \$ 14

From our specials board & your choice of tea or coffee

## DEVONSHIRE TEA

### Plain Scones \$ 14

Served w home-made strawberry jam & cream & your choice of tea or coffee

### Cinnamon & Raisin Scones \$ 14

Served w home-made strawberry jam & cream & your choice of tea or coffee

### Savoury Scones \$ 14

with bacon, sun-dried tomato & spring onion  
Served warm with goat's cheese, house chutney & your choice of tea or coffee

## DESSERTS

### Spiced apple crumble \$ 18

With basil anglaise (GF)

### Steamed banana pudding \$ 18

With a salted butterscotch sauce, creme patisserie, and sour cherry compote (GF)

### Coconut Panna Cotta \$ 18

Pineapple and spiced rum salsa, macadamia shortbread crumb (GFA)

### Vanilla Creme Brulee \$ 18

Red wine poached pear, aerated dark chocolate (GF)

**Vegan option available on request**

### Sticky Date Pudding \$18

Salted caramel, w whipped cream (GF)

### Cheese Board for two \$45

Selection of Maleny cheeses, quince paste, fresh seasonal berries & lavosh (GFA)

## ICECREAM

Locally made Maleny Icecream

*Vanilla Bean - Chocolate - Strawberry*

### One Scoop \$ 5

### Two Scoop \$8

### Three Scoop \$11