

DESSERT MENU

CHOCOLATE BARK (V/GF/DF)

with pistachios, crystallized ginger & apricot paired with
a white wine ginger apple cider and sprouted almonds

\$11

PEAR AND GINGER PANNA COTTA

with candied pepitas & fresh berries

\$10

DECONSTRUCTED S'MORES (V/DF)

chocolate cake, toasted marshmallow fluff,
graham crumble and chocolate sauce

\$10

ASSORTED TRUFFLE PLATTER (V/GF/DF)

carrot cake, almond cream, dark chocolate
& Chefs selection

\$8

ROASTED APPLE CHEESECAKE

with candied walnuts and caramel

\$8

AVOCADO CHOCOLATE MOUSSE (V/GF/DF)

complimented with vanilla bean cashew cream
filled macaron

\$7

LOCAL GELATO

Salted Carmel, Pistachio, Dark Chocolate

\$6

T E R R A S