

## **Baklava**

Traditional Greek Dessert

Layers of thin pastry filled with almonds, walnuts & cinnamon. Soaked in a lemon & honey syrup.

## **Apple Crumble**

All butter Madeline with cinnamon and apple, topped with traditional crumble. Served warm.

## **Lemon Meringue**

Fresh baked lemon curd in a sweet shell, topped with silky French meringue.

## **Passionfruit Tart**

Real fruit and curd, delightfully refreshing in a sweet shortcrust pastry.

## **Baked Cheesecakes**

### **Choc Caramel**

Sitting on a mud cake base a deliciously baked cheesecake with gooey caramel and chocolate swirls.

### **Lemon**

Flavoured with freshly squeezed lemon juice and topped with whipped lemon curd

### **Raspberry**

Creamy vanilla topped with raspberries

### **Passion Fruit**

Creamy vanilla topped with passion fruit pulp

### **Forrest Fruits**

With white chocolate and topped with a berry compote

## **Middle Eastern Orange Cake**

Low gluten and dairy free whole orange cake garnished with crushed pistachios.

Drizzled with a sweet orange sauce. **Low GF**

## **Carrot Cake**

Traditional carrot cake mixed with Pineapple, banana & walnuts, iced with a cream cheese frosting.

## **Mini Ice-cream Dreams**

Bite size cones hand filled with chocolate, vanilla, hazelnut, mint, raspberry and mango gelato.

**1 for \$3.25**

**3 for \$9.00** Mixed Selection

**6 for \$15.95** Mixed Selection

**12 for \$25.00** Mixed Selection

## **Chocolate Mud Cake**

Combined with almonds and topped with a dark Chocolate sauce for a moist treat. Served warm. Low GF

## **Sticky Date Pudding**

Traditional Date Pudding with macadamia's Served warm & drizzled with a Butterscotch sauce.

## **Banana Bread**

Toasted, moist & light & full of bananas with a hint of cinnamon. Served with butter & cream.

## **Cannoli**

Chocolate and vanilla, crème patissiere **\$5.95**  
With toasted almonds.

## **Mega Muffins**

**Chocolate** **\$7.95**

For the chocolate lover - double choc chip  
Served warm with butter and cream

### **Wild berry and White Chocolate**

Raspberries, blueberries, blackberries  
& white chocolate chips  
Served warm with butter and cream

## **Hand baked Byron Bay Cookies** **\$3.50**

### **White Chocolate Chunk & Macadamia GF**

### **Dotty**

Smothered in 'smarties' and filled with chunks of creamy milk chocolate

### **Sticky Date & Ginger**

A moist chewy cookie delicately spiced and crammed with dates, walnuts and chunks of ginger

### **Café Crème**

Vanilla Melting Moment

## **Turkish Delight** **\$3.00**

Rose flavoured & dusted with icing sugar.

## **Cheese Platter** **\$19.95**

A selection of fetta, Jarlsberg, blue vein & Camembert cheeses accompanied with fruit, crackers and fig jam.

**All cakes are \$8.50**

### **Extras**

Side of cream **\$1.00**

Side of ice cream **\$2.50**

Side of cream & ice cream **\$3.00**

**One Bill Per Table**  
**\$10 Minimum EFTPOS**  
**AMEX & DINERS 2% Surcharge**