



DESSERTS

Little Cheesecake Dippers \$ 8

Impossibly delightful cheesecake bites are wrapped in phyllo pastry and baked until crisp. Served with fresh raspberries and a dusting of cinnamon and icing sugar, they're perfect for dipping into a side of creamy salted coconut caramel sauce.

Mythological Sundae \$ 9

We fill our Mythological Goblet with your choice of chocolate brownie or vanilla bean Tigernut ice cream and drench it in hot fudge sauce, candied walnuts and fresh berries.

Add coconut whipped cream for \$2

Let's Float to the Hop \$ 10

Served in a frosty mug with your choice of root beer or cola and topped off with either chocolate brownie or vanilla bean Tigernut ice cream. This bad boy is right out of the 60's!





Banana Split GF \$10

Perfectly ripe bananas topped with your choice of chocolate brownie or vanilla bean Tigernut ice cream, hot fudge sauce, coconut whipped cream, strawberry compote and chopped peanuts. Perfect for sharing or to enjoy all to yourself!

Meringue Me, Please \$9

And they said it couldn't be done! Perfectly tart, creamy lemon curd resting in a personal-sized shortbread crust, topped with a torched aquafaba meringue and dusted with citrus-infused icing sugar.

Add a scoop of Tigernut ice cream for \$2

The Sinner GF \$9

This chocolate and espresso cheesecake is so rich and sinful that we almost feel guilty serving it! Walnuts, dates, and cocoa combine for one wicked crust, and we finish it off with a drizzle of hot fudge and fresh berries.

Add coconut whipped cream for \$2

Ask your server for our seasonal ice cream flavours!

