

DESSERTS

BAKED CHEESECAKE 16 *GFI
dark chocolate crumble, strawberry crème liquor, compote

VANILLA PANNA COTTA 15 *GFI
rhubarb & pistachio, mint

SHARED SWEET PLATE 12 (PER PERSON - MINIMUM 2 PEOPLE)
chef selection of sweet bites - waiter will advise -

CHARLIE'S SUNDAES

AFFOGATO 15 *GFI
coffee & walnut gelato, espresso, pecan crumble

VEGAN COCONUT GELATO 13 *GFI *VG
coconut, lime & blackcurrant gelato, berry compote,
dark chocolate shards

SWEET TREATS

SALTED CARAMEL PECAN SLICE 8

WHITE CHOCOLATE & HAZELNUT COOKIE 5

MARSHMALLOW CHOCOLATE PUFF 9 *GFI

DARK CHOCOLATE FUDGE BROWNIE 7.5 *GFI

HONEST CHOCOLAT BON BONS Select 3 12 *GFI *DF

**STRAWBERRY PRESERVE
MANUKA HONEY & PEAR**

**SALTED CARAMEL
HAZELNUT**

COFFEE

ESPRESSO 4.5

LONG BLACK 5

FLAT WHITE 5.5

LATTE 6

CAPPUCCINO 5.5

MACCHIATO 5

MOCHACCINO 6

CHAI LATTE 6

HOT CHOCOLATE 6

FLUFFY 2

CHILDREN'S HOT CHOCOLATE 4

ALTERNATIVE MILK 1

Coconut / Almond / Soy / Oat / Cream

EXTRA SHOT 1

*Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing allergens will not occur.

*GFI - GLUTEN FREE INGREDIENTS *DF - DAIRY FREE *V - VEGETARIAN *VG - VEGAN Please advise your server of any allergies