



GELATO FLAVOURS

CRAFTED IN SMALL BATCHES USING THE FINEST INGREDIENTS

❖ GELATO ❖

1. MADAGASCAN VANILLA BEAN
2. KENSINGTON PRIDE MANGO
3. UJI MATCHA
4. SALTED CARAMEL
5. MILK CHOCOLATE
6. ULTIMATE CHOCOLATE
(choc gelato, choc fudge, cocoa nibs and choc brownies)
7. ROASTED SOUTH AMERICAN BLACK SESAME
8. CEYLON EARL GREY TEA
9. ROASTED BANANA WITH CHOCOLATE FUDGE
10. HOUSEMADE HONEYCOMB
11. GIANDUJA (Chocolate w/Roasted Australian Hazelnuts)
12. HOUSEMADE COOKIES & CREAM
13. STRACCIATELLA (Choc Chip)
14. FRESH MINT & CHOC CHIP
15. ALMOND AND CHOCOLATE FUDGE
16. PISTACHIO (local Australian Pistachios)
17. PISTACHIO w/ Matcha & White Chocolate Fudge
18. CAMAROSA STRAWBERRY
19. PURE PANDAN
20. HOUSEMADE KAYA
21. THAI TEA
22. COCONUT
23. ROASTED PINEAPPLE
24. JACKFRUIT (*premium range)
25. D24 DURIAN (*premium range)

❖ SORBET ❖

1. RASPBERRY
2. PASSIONFRUIT
3. QLD KENSINGTON PRIDE MANGO
4. SOLOMON ISLANDS DARK CHOCOLATE
5. CHOCOLATE & RASPBERRY COULIS (Ratio Chocolate)
6. JAPANESE YUZU (*premium range)
7. FRESH LOCAL LEMON

❖ ALCOHOL-INFUSED ❖

1. MANGO MARGARITA
(infused with Tequila & Triple Sec)
2. PIÑA COLADA
(infused with Rum)
3. DARK CHOCOLATE WHISKY
(infused with Whisky)



PLEASE NOTE
The selection is seasonal and
subject to change.



We recommend you choose
at least one sorbet for your
dairy free guests.



There is a \$30 premium for
those flavours labelled
as premium.

