

CURE LOUNGE & PATIO

DESSERTS

CHOCOLATE ALMOND CAKE 12

dark chocolate shell, dulce de leche mousse, mango-passionfruit sorbet

CHAMPAGNE ORANGE CREME BRÛLÉE 12 (GF)

CHOCOLATE COCONUT BRÛLÉE 12 (Vg) (GF)

"AFFOGATO" ESPRESSO TART 12

espresso lava cake, chocolate crumble, vanilla ice cream

BANANA TIRAMISU 12

banana-chai cake, mascarpone, banana-black olive caramel, banana ice cream, chocolate banana crumble

WHITE CHOCOLATE CROISSANT BREAD PUDDING 12

dried apricots, poached peaches, basil oil, basil ice cream, caramel crumble

HOUSEMADE ICE CREAM 12

- vanilla
- chocolate
- strawberry
- banana
- basil
- salted caramel

HOUSEMADE SOBET 12 (Vg) (GF)

- raspberry-sage
- mango passionfruit

SCHOLZ SUNDAE 12

banana, chocolate and salted caramel ice cream scoops, chocolate sauce, caramel sauce

HOUSEMADE ICE CREAM BARS 5.50

- chocolate mint ice cream sandwich
- strawberry shortcake ice cream sandwich
- hibiscus, lime & coconut 'nice' cream bar (Vg) (GF)
- chocolate fudge ice cream bar (Vg) (GF)

BETA5 BOARD- SELECTION OF ARTISANAL CHOCOLATES

Twin Sails Brewing "Box of Beers" 30

- limited edition chocolate collection featuring some of Twin Sails most popular brews/ Pair with 2 tall cans of Twin Sails craft beer for an additional 10

Build your own board 3 per peice

- whole cherry-dark chocolate/cherry/balsamic
- banana- caramelized white/banana/dark rum
- salted chocolate caramel- 46% milk/caramel/salt

SPECIALTY COFFEE

espresso 3.5 mocha / latte / cappuccino / americano 4.5

baileys coffee: single 8 / double 10

(Vg) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

Groups of six or more may be subject to an 18% auto gratuity.