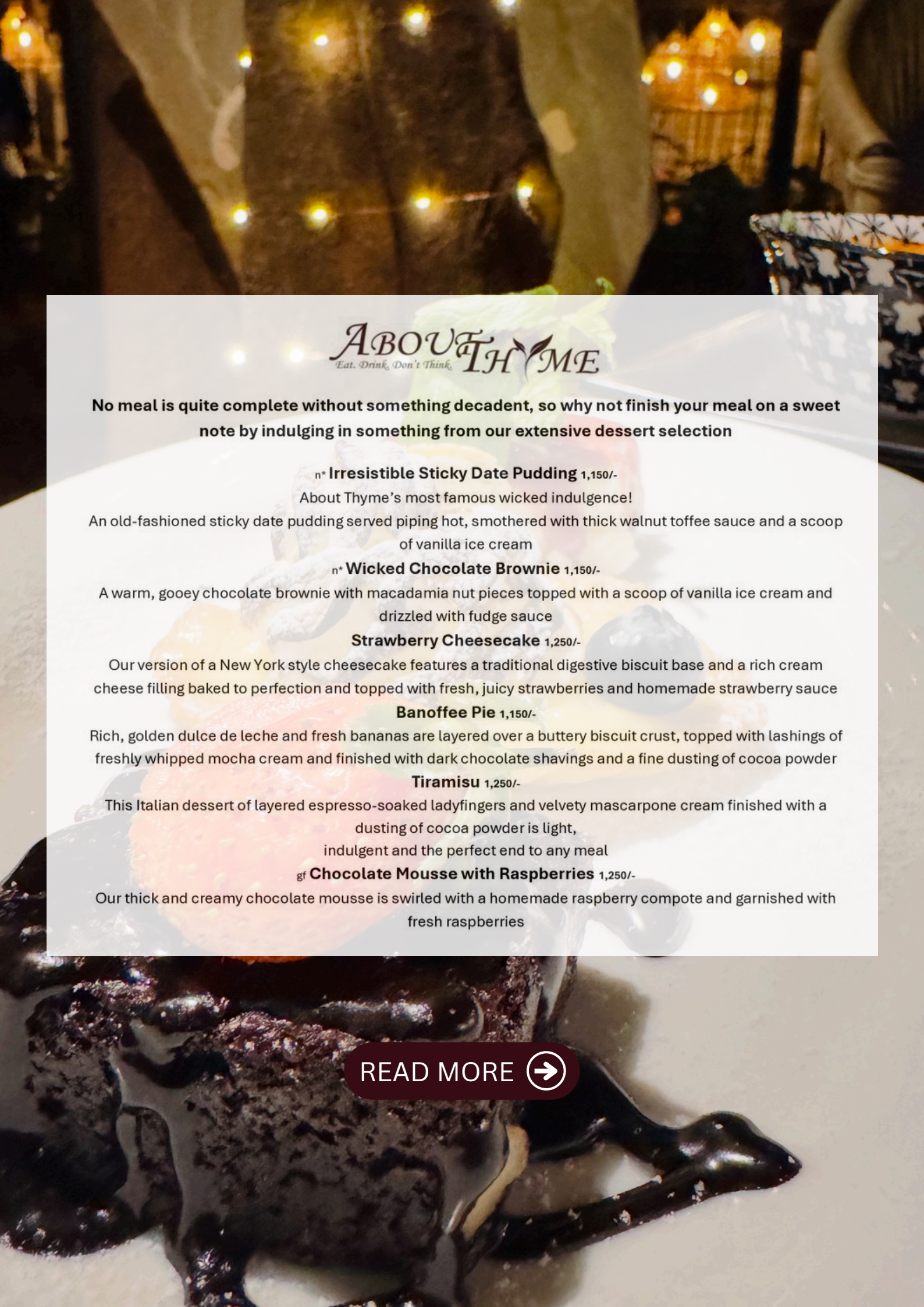


ABOUT THYME
Eat. Drink. Don't Think.

No meal is quite complete without something decadent, so why not finish your meal on a sweet note by indulging in something from our extensive dessert selection

n* **Irresistible Sticky Date Pudding** 1,150/-
About Thyme's most famous wicked indulgence!
An old-fashioned sticky date pudding served piping hot, smothered with thick walnut toffee sauce and a scoop of vanilla ice cream

n* **Wicked Chocolate Brownie** 1,150/-
A warm, gooey chocolate brownie with macadamia nut pieces topped with a scoop of vanilla ice cream and drizzled with fudge sauce

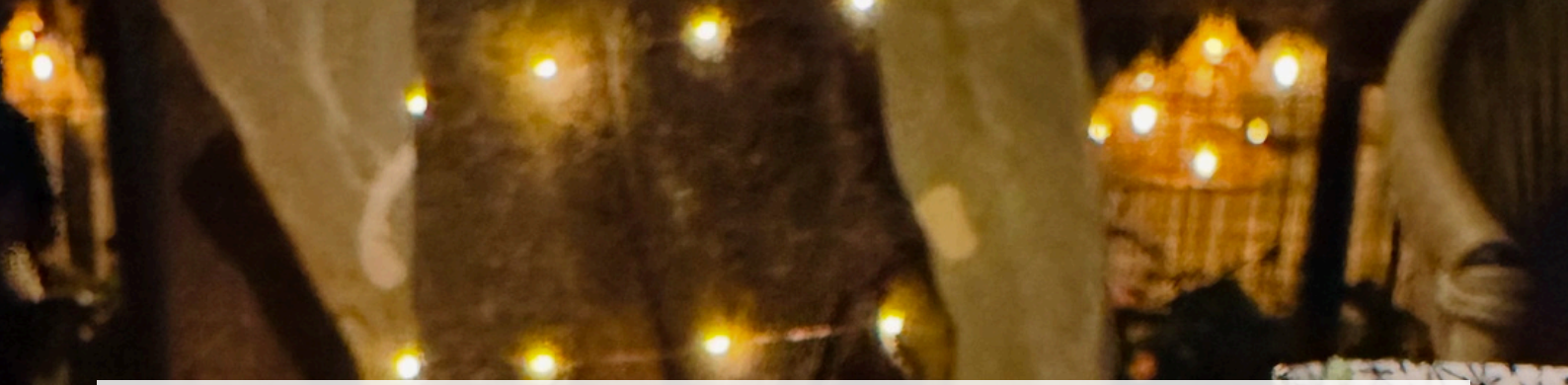
Strawberry Cheesecake 1,250/-
Our version of a New York style cheesecake features a traditional digestive biscuit base and a rich cream cheese filling baked to perfection and topped with fresh, juicy strawberries and homemade strawberry sauce

Banoffee Pie 1,150/-
Rich, golden dulce de leche and fresh bananas are layered over a buttery biscuit crust, topped with lashings of freshly whipped mocha cream and finished with dark chocolate shavings and a fine dusting of cocoa powder

Tiramisu 1,250/-
This Italian dessert of layered espresso-soaked ladyfingers and velvety mascarpone cream finished with a dusting of cocoa powder is light,
indulgent and the perfect end to any meal

gf **Chocolate Mousse with Raspberries** 1,250/-
Our thick and creamy chocolate mousse is swirled with a homemade raspberry compote and garnished with fresh raspberries

READ MORE



ABOUT THYME
Eat. Drink. Don't Think.

n* **About Thyme Trio** 1,200/-
Can't decide which dessert to order?
Try this sampler of three of our most popular desserts....
n* Chocolate Brownie . Strawberry Cheesecake . Banoffee Pie

v* gf **Apple Crisp** 1,150/-
A soft, sweet apple filling with a hint of cinnamon is topped with a crumbly, crisp and gluten free oat topping, drizzled with salted caramel sauce and served hot with house-made custard
Please ask your server if you would like a vegan option when you order

n* **Peanut Butter Ice Cream Pie** 1,150/-
Peanut butter ice cream on a chocolate chip cookie crust
drizzled with dark chocolate sauce and garnished with peanut brittle

v+ **Retro Pineapple Upside Down Pudding** 1,150/-
This **plant-based** version of the classic dessert of vanilla and coconut cake
with a pineapple ring and maraschino cherry is served with vegan friendly
salted caramel sauce and coconut and lime gelato

v+ gf **Coconut Black Rice Pudding with Mango (seasonal)** 1,150/-
Our version of this classic Thai dessert is made with
'forbidden black rice' and ticks ALL the boxes as it is not only
vegan friendly, but also **nut free, gluten free and lactose free!**

v* gf **Exotic Fruit Platter** 1,150/-
A colourful symphony of exotic fresh fruit cuts and berries is
drizzled with natural honey and black poppy seeds

Dessert Special
This is our opportunity to create desserts that cater for the changing weather, showcase seasonably available ingredients and give our regular patrons a chance to try one of our new creations - see our specials menu for details

v+ vegan, v* vegan option on request , gf gluten free, gf* gluten free on request n* contains nuts

