

Desserts

*All our desserts are house
made including
Our delicious ice-creams*

Panolivo Crème Brulée \$7.00

Chocolate Profiterolles

Three Puffs | Vanilla ice cream
Dark chocolate sauce \$ 7.00

Two Chocolate Bread Pudding

White + dark chocolate | Coffee cream \$7.00

Super Decadent Chocolate Trio

Double Chocolate Brownie | Dark chocolate sauce
Chocolate truffle ice cream \$7.50

Gluten Free Warm Chocolate Cake

Raspberry coulis | House made vanilla Ice Cream \$8.50

Panna Cotta

Italian cream custard
Mango and Raspberry coulis \$7.00

Panolivo Ice Cream Sundae

2 scoops of your choice :
coconut - vanilla - chocolate truffle
Dark chocolate sauce
Almonds | Whipped cream \$7.00

Panolivo Peach Melba

Peach | Vanilla ice cream
Blueberry sauce | Almonds | Whipped cream \$7.50

Pear Belle Helène

Poached pear | Vanilla ice cream
Raspberry coulis | Dark chocolate sauce
Chocolate vermicelli | whipped cream \$7.50

House Made Sorbets & Ice Creams

3 Scoops of your choice \$6.00
1 Scoop \$2.50

*Sorbets: Raspberry | Chocolate
Ice creams: Mango | Coconut | Coffee
Chocolate Truffle | Vanilla
Seasonal Ice cream*

Add Chocolate, Caramel, Raspberry or Blueberry
Sauce to any dessert \$1.50

Pastries from our Bakery

Cherry Almond Tart	Panolivo Chocolate Cake
Pear Almond Tart	Panolivo cake (Hazelnut/Raspberry)
Peach Tart	Val De France (Dense Chocolate Mousse)
Lemon Tart	Chocolate Dome
Almond Raspberry	Chocolate Eclair
Tarte Tatin	Vanilla Cream Puff
Raspberry Cake	Chocolate Tiramisu
Opera	Black Forest

*Ask Your Server for
Today's Availability*



Dessert Drinks

Port Dow Tawny 10 Years

\$9.00 | glass

Banyuls Etoile

Old Grenache | French

\$7.50 | glass

Piper Heidsick Brut

NV French 185ML

\$15.00 | split

French Sparkling Wine

\$6.75 | flute

Coffees & Teas

*All our coffees are available
regular or decaffeinated*

French Press Single

\$3.00 | Double \$4.50

Espresso Single

\$3.00 | Double \$3.50

Café Latte | Cappuccino

\$3.50 | Double \$4.00

Café Mocha

\$3.75 | Double \$4.25

Tea Pot

\$3.00

