



## Desserts by Tucker & Co

*Desserts by Tucker & Co are deliciously decadent, full flavored, gluten, dairy and refined sugar free!  
All individually handmade to nurture your body and soul, with zero guilt.*

***-Please note that all desserts contain a mixture of nuts-***

- Miso Caramel & White Chocolate Ice-cream Sandwich** \$10.50  
*Raw vegan ice-cream, made from real coconut flesh and cashews. Complete with a layer of choc ganache, sandwiched in a crispy choc almond biscuit base.*
- Mini MagYUM** \$8.00  
*Handmade coconut vanilla ice-cream, with a maca/tahini caramel center, double coated in raw chocolate and almonds. A decadent mini YUM*
- Wagon Wheel** \$8.00  
*Smooth vanilla cream, smooshed with delicious raspberry chia jam, decked with a crispy cocoa biscuit base and coated in raw chocolate.*
- Choc and Raspberry Cake** \$9.50  
*Individual cakes made with cashews and coconut flesh, with the winning combo of chocolate and raspberry. Topped with choc ganache and beetroot sprinkles.*
- Orange Blossom and Raspberry Square** \$10.50  
*Refreshing wild orange and vanilla slice on an almond biscuit base, topped with raspberry and lemon curd.*
- Choc Mint Bar** \$8.50  
*Our take on a mint slice biscuit. Raw handmade mint ice-cream on a biscuit base, coated in chocolate. So creamy, minty and dreamy!*
- Choc Tamari Donut** \$10.50  
*Chocolate cheesecake filling with peanut caramel and tamari almond toffee encased in Tucker & Co's signature raw chocolate. It's everything you want it to be, indulgent, salty and lush!*
- Raw Hazel Truffle** \$6.00  
*Handmade truffle with a creamy hazelnut mousse filling, a dash of rich ganache, rolled in crushed hazelnut and dunked in chocolate.*

*Our dish descriptions do not include all the ingredients used to make the dish, therefore, if you have food allergies please speak with staff before ordering.*