

COCONUT STRACCIATELLA

Coconuts and Cocoa... This white creamy Coconut gelato with Chocolate specks takes you away to far-off places.

TIRAMISÙ

We make our Tiramisù the traditional way with Egg yolks, Coffee, Savoiardi biscuits and Mascarpone. Just like Nonna used to make!

COLOMBA

La Colomba, the sister to Panettone, is the Italian Easter Cake. It contains caramelised almonds and Orange peel... Available only during Easter Season!

SALTED CARAMEL

Smoky, salty, slightly bitter. Our Salted Caramel is creamy and leaves your tastebuds longing for more.

FICO

Our Fig Sorbetto has been the surprise of Fig Season usually coming available from late Jan to about April.

BLACKBERRY

The colour of our Blackberry Sorbetto is so pretty, but the taste is even lovelier.

MILK TART

A piece of creamy, Cinnamoney South African heritage transformed into gelato.

GINGERBEET

This is a refreshing Sorbetto with ingredients that are mostly in season all year round.

PESCA

Known as a Pesca Noce in Italy, Nectarines make a delicious sorbetto. The Nectarine Season is just too short!

HALVA

Another delicacy from the Mediterranean transformed into gelato. This time we are talking the Sesame seeds and Tahini paste used to make delectable halva.

FIOR DI LATTE

The simple taste of fresh cream and milk. No flavourants are added. It's just creamy and Naturally white.

BANANA SORBETTO

Bananas are available most of the year. We use local small and sweet bananas.

MOKA CHOCO

Fresh mascarpone and coffee cream, with coffee pralines and home made hazelnut spread.

CROSTATA

Crostata is a traditional italian tart , made of a bisquit base with a pinch of lemon zest , topped with strawberry jam. Our gelato has the same ingredients.

HAZELNUT SORBETTO

Same recipe as Nocciola but without the dairy. Hazelnut water based gelato.

CHOCOLATE SORBETTO

70% belgian chocolate water based gelato. Same recipe as Cioccolato, but without the dairy.

WHITE MINT CHOC CHIP

Refreshing milky mint and dark chocolate, a great combination.

APPLE SORBETTO

Crisp Crunchy apple transformed into a smooth sorbetto.

TOAST AND JAM

Gelato made with real toast, butter and apricot jam.

WHITE CHOCOLATE

Chocoholics might go for the dark, but more often than not the rest of us go for Cocoa Butter White.

ROOIBOS TEA

Rooibos with Milk.

PEAR SORBETTO

Fresh Seasonal, mouth watering goodness.

CREMA

This Italian Egg Custard is a mainstay in its country of origin. Italians have been enjoying it since the invention of gelato.

GRANADILLA

Subtropical Sorbetto just the way we like it.

BLONDE CHOCOLATE WITH SALTED LIME

Caramalised white chocolate and lime zest sprinkled with salt.

PISTACCHIO

The Creamy and Nutty taste of real Pistacchio di Bronte in Sicilia... mmmmh!

MARCHESE

Vanilla from Tahiti combined with Macadamia Nuts and Caramalised Almonds. Wow!

NOCCIOLA

Just Hazelnut. Full Stop.

RICOTTA E FICHI

Creamy and light Ricotta with Fig!

FRAGOLA

This Sorbetto made from fresh Strawberries is a must...

LIMONE

...but sometimes Lemon Sorbetto tastes even better

CIOCCOLATO

A Rich Deep Dark Chocolate.

CAFFÈ

This coffee gelato is rich, smooth and very creamy...

MANGO

The Mangoes almost jump out at you. A Tropical All Natural Bomb of a Sorbetto.

HERZOGGIE COOKIE

The mainly Coconut base with Apricot Jam, Superlight Meringue and bits of biscuit tastes like a little cloud in Heaven...hmmm

LAMPONE

Little sweet and slightly tart Raspberries make this a refreshing seasonal Sorbetto!

PORTOFINO

Fresh Cream and Milk (Fior di Latte) Gelato with Cherry Sauce. Served just like in the little Piazzetta of Portofino.

MANDARINO

Also known as a Naartjie, the Mandarino makes a refreshing Sorbetto to enjoy from the beginning of Autumn.

SALTY CARAMEL POPCORN

It's Salty, ... It's Caramel ... It's Popcorn!!!

POMEGRANATE

Pure 100% Pomegrante Juice transformed into a refreshing Sorbetto.

GREEK YOGURT

Full cream fresh Jersey Cow Yogurt is the main ingredient in this gelato.

BLACK FOREST

Our delicious Dark Chocolate with added cherries and Chocolate Cake.