

desserts

————— All desserts are made on the premises —————

- White Chocolate Brulee served with an Almond Tulle biscuit \$14.50
- Orange and Grand Marnier Ice-Cream served with a warm chocolate sauce and topped with a toffee chard \$14.50
- “Death by Chocolate” – ‘Decadent’ Chocolate Whiskey Fudge Cake served with a warm chocolate sauce Espresso and Frangelico ice cream \$14.50
- Sticky Date Pudding topped with a warm butterscotch sauce \$14.50
- Fresh Apple and Blueberry Strudel served with Crème Anglaise \$14.50
- Crème Caramel \$13.50
- Traditional Bread and Butter Pudding \$13.50
- Pavlova and fresh fruit salad \$13.50
- Profiteroles – traditional French style – filled with Crème Patissiere and topped with a warm chocolate sauce \$14.50

All the above desserts served with Cream and Ice Cream

- Fresh Fruit and Cheese Plate \$18.50

Please ask about our Coffee and Tea selection
Liqueurs and Liqueur Coffees

—————
Enjoy your evening and we look forward to your company again soon
Your hosts Diane and Ross

Strictly one account per table

Thank you for your consideration