

Home-made Desserts

TRIO OF DESSERTS 115

Can't decide?? Three mini desserts on one plate.
Ask your waiter for today's combination.

AMARULA CRÈME BRÛLÉE 79

Traditional creamy custard dessert, flavoured with
Amarula liqueur & Vanilla Bean.

FLOURLESS CHOCOLATE TORTE 86

A rich, moist torte made with ground almonds, dark chocolate
(imported from Belgium), Espresso & Rum. Served warm with ice-cream.

SUMMER FRUIT PAVLOVA 84

Crispy meringue base topped with home-made mixed berry ice-cream,
sweetened whipped cream, fresh seasonal fruits & berry coulis.

STICKY TOFFEE PUDDING 82

Dark and delicious toffee pudding drizzled with lashings
of toffee sauce & topped with vanilla ice cream.

HOME-MADE ICECREAM 80

Clare makes all the home-made icecreams. Ask your waiter for today's
flavour choices. Served in a home-made brandy snap basket

TRIO OF HOME-MADE ICECREAM 80

Can't decide which flavour to get? Choose three
flavours served in mini brandy snap baskets.

CHATTERS BELGIAN-STYLE WAFFLES 85

A Belgian-style waffle toasted to order in the pizza oven. Topped with
sweetened whipped cream, oven-baked banana & drizzled with toffee
& chocolate sauces. Please allow 20mins.

SWITCH TOPPINGS FOR ICE CREAM & BELGIAN CHOCOLATE SAUCE 80

SWITCH TOPPINGS FOR ICE CREAM & GOLDEN SYRUP 70

ESPRESSO & GRAPPA 80

Single shot of espresso with a shot of Wilderer's
award-winning Shiraz Reserve Grappa.

SELECTION OF TEAS, COFFEES, DOM PEDROS & PREMIUM SPIRITS

Amarula, Cointreau, Drambuie, Frangelico, Limoncello, Kahlua,
Amaretto, Jagermeister, Jamesons, Johnnie Walker Black Label,
Bains, Talisker 10yr, Glenmorangie 10yr, Monkey Shoulder Batch 27,
Tokara Potstill Brandy, Courvoisier VSOP