



## Sweet Revenge

### **Drunken Fig \$9**

poached in port wine, cognac and spices served with pistachio gelato & fig glaze

### **Vanilla Bean Brûlée \$9**

creamy custard, torched to perfection

### **Double Chocolate Spring Rolls \$8**

with butterscotch, chocolate & marshmallow sauce

### **White Chocolate & Raspberry Cheesecake \$9**

creamy white chocolate & raspberries

### **Chocolate Fondue \$14**

served with fresh seasonal fruit, profiteroles, sponge cake & marshmallows

### **Fresh Fruit Bowl \$7**

selection of fresh fruits served with your choice of vanilla yogurt or gelato

### **Chocolate B-52**

### **Pot de Creme \$8**

kahlua, grand marnier, bailey's, whipped cream & cotton candy

### **Apple Bomb \$9**

granny smith apple dried fruit farce wrapped in puff pastry with spiced rum & fig gelato baked to order  
**worth the 12 minute wait**

Chef Gary Parkes

prices do not include gratuity or applicable taxes



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