



## Dessert Menu

Crème Brulee	R37.95
A creamy baked custard enhanced with a dash of Amaretto, topped with a crunchy praline and accompanied by Almond and Chocolate Biscotti.	
Ice Cream & Chocolate Sauce	R23.95
Smooth Vanilla Ice Cream smothered in a wicked Chocolate Ganache.	
Pistachio Nut Pavlova	R34.00
Crisp Pistachio Nut Meringue disk filled with Crème Chantilly and topped with fresh Seasonal Fruit.	
White Chocolate & Cranberry Cheesecake	R37.95
Rich and Decadent Baked Cheesecake with Cranberry Coulis and Garnished with White Chocolate Shavings.	
Cheese Platter	R56.95 Single
A sinful selection of Cape cheese wedges, served with pickles, preserves and crackers.	
Hot Chocolate Pudding	R38.95
Soft Centred Chocolate Pudding served with homemade Vanilla Pod Ice Cream.	
Pear in Puff Pastry	R34.50
Fresh Pear poached in Red Wine and Cinnamon, stuffed with Mascarpone and wrapped with Puff Pastry.	

## Cake List

All cakes served with either Vanilla Ice Cream or Crème Chantilly.

Carrot Cake with Cream Cheese Icing	R24.95
Chocolate Mousse Cake with a dash of Kahlua	R23.95
Maple Pecan Fridge Cheese Cake	R26.95
Cardamom Pistachio Nut Sponge with Lime Syrup	R23.50
Cake of the Day – Please enquire with your waitron for today's speciality.	R25.95