

## ***Light Savoury*** (Note: limited amount of light savoury items available daily)

<b>Fresh Scones served with Jam &amp; Cream</b>	<b>8.50</b>
<b>Warm Croissant served Butter</b>	<b>7.00</b>
<b>Ham &amp; Swiss Cheese Croissant</b>	<b>8.50</b>
<b>Two thick Café style Raisin Toasts with butter</b>	<b>7.00</b>
<b>Cheese Plate</b>	<b>29.00</b>
Binnorie Brie, creamy Blue cheese, English cheddar & Smoked Dutch cheese with dried figs & apricots, walnuts, Quince paste and water crackers	
<b>Paired with Two glasses of Verdelho, Semillon, Sauvignon Blanc Semillon, Shiraz</b>	<b>45.00</b>

## ***Sides***

<b>Scoop of Vanilla Bean ice cream</b>	<b>3.00</b>
<b>Side of Strawberries</b>	<b>3.50</b>
<b>Sabor Choc Pod</b> (a pod of melted dark chocolate for pouring & dipping)	<b>3.50</b>
<b>Sabor Caramel Pod</b> (a pod of house made caramel sauce for pouring & dipping)	<b>3.50</b>
<b>Melted NUTELLA pod</b> (a pod of NUTELLA (hazelnut & Chocolate spread) for pouring & dipping)	<b>4.00</b>

## ***Tiny Treats***

<b>Cookies</b>	Variety of cookies available daily (please select from display)	<b>3.00</b>
<b>Macarons</b>	12 flavours to choice from - PLEASE CHECK DISPLAY FOR TODAY'S CHOICES (Most macarons are GF, please ask staff which are GF)	<b>2.90 ea.</b>
<b>Ice Cream &amp; Gelato by the Scoop</b>		<b>3.00 ea.</b>
	Available in: Vanilla Bean, Chocolate Obsession, Salted Caramel, Cookies & Cream, Nutella, Lemon Sorbet, Strawberry Gelato & Mango Gelato	

## **A.O. (Adults Only)**

<b>Ice-Cream Obsession</b>	<b>10.00</b>
A scoop each of Chocolate Obsession, Cookies 'n Cream & Caramel Pecan Ice Cream with chocolate drizzled over & served with a poco loco (wafer stick)	
<b>Portuguese Traditional Chocolate Mousse (GF)</b>	<b>11.50</b>
A Portuguese style, cream less, gluten free, light & fluffy mousse made traditionally	
<b>Paired with Savannah Botrytis Semillon</b>	<b>19.50</b>
<b>Portuguese Hazelnut Mousse (GF)</b>	<b>11.50</b>
A Portuguese style, cream less, gluten free, light & fluffy chocolate mousse made with crushed roasted hazelnuts throughout	
<b>Paired with Robyn Draytons White Port 2011</b>	<b>19.50</b>
<b>Sabor Souffle (GF)</b>	<b>16.00</b>
Warm fluffy chocolate soufflé, cooked at time of ordering and served with a scoop of vanilla bean ice cream ( <b>please allow 30 minutes</b> ).	
<b>Paired with Lambloch Doux (Sparkling Botrytis Semillon)</b>	<b>24.00</b>
<b>Muscat Ice</b>	<b>14.00</b>
Double Scoop of Vanilla Bean Ice Cream served with a shot of Peterson House Muscat to pour over	
<b>Strawberry Dip (GF)</b>	<b>10.00</b>
Fresh field Strawberries with Sabor's Choc Pod	
<b>Paired with Savannah Botrytis Semillon</b>	<b>18.00</b>
<b>Champagne Strawberries (GF)</b>	<b>14.00</b>
Fresh field Strawberries paired with Peterson House Cuvee	
<b>Belgium Chocolate Waffle, Strawberries &amp; Ice Cream</b>	<b>19.00</b>
A Warm Chocolate Belgium Waffle with a scoop of Vanilla Bean Ice-Cream, strawberries & Sabor's Choc Pod of melted chocolate to drizzle over	
<b>Paired with Lambloch Doux (Sparkling Botrytis Semillon)</b>	<b>27.00</b>
<b>NUTELLA Chocolate Waffle, Strawberries &amp; Ice Cream</b>	<b>19.50</b>
A Warm Chocolate Belgium Waffle with a scoop of Nutella Ice Cream strawberries & Sabor's NUTELLA Pod of melted chocolate to drizzle over	
<b>Paired with Piggs Peak's Suckling Pig Shiraz</b>	<b>27.50</b>

<b>Flaming Choc Caramel Brownie</b>	<b>23.00</b>
<p>Warm decadent Chocolate &amp; Caramel Brownie served in a hot skillet, from dark chocolate and Dulce De Leite (South-American Caramel), and sitting on chocolate &amp; butterscotch sauce. Accompanying your brownie on the serving board is strawberries, a scoop of Salted Caramel Ice Cream with our homemade Cinnamon &amp; Chocolate Almond Biscotti to dip into your brownie &amp; ice cream. Upon serving, your waitperson will place the board in front of you, then they'll add a touch of Whiskey to your hot skillet and set it alight.</p>	
<b>Paired with Piggs Peak Suckling Pig Shiraz</b>	<b>31.00</b>
<b>Adult Dipping Plate</b>	<b>20.50</b>
<p>Strawberries, mini Oreos, Apricot Delight, Nougat, Turkish Delight Honey Comb, Marshmallows, Caramel Popcorn, Caramel Cocos &amp; Sabor's Choc Pod</p>	
<b>Paired with Lambloch Doux (Sparkling Botrytis Semillon)</b>	<b>28.50</b>
<b>Tiramisu</b>	<b>11.50</b>
<p>A rich creamy Coffee &amp; Mascarpone cheese combination with a moist chocolate sponge soaked in Marsala throughout</p>	
<b>Paired with Peterson House Muscat</b>	<b>19.50</b>
<b>Mars Bar Cheese Cake</b>	<b>11.50</b>
<p>A caramel cheese cake with hints of toffee and Chocolate, topped with a Mars Bar slice</p>	
<b>Paired with Savannah Botrytis Semillon</b>	<b>19.50</b>
<b>Oreo Cookies &amp; Cream Cheesecake</b>	<b>11.50</b>
<p>A creamy cheese cake with chunks of oreo cookies through, crushed cookie base &amp; a whole oreo cookie on top</p>	
<b>Paired with Savannah Botrytis Semillon</b>	<b>19.50</b>
<b>Trio Mousse</b>	<b>11.50</b>
<p>A decadent triple layered oval shaped mousse using white, milk &amp; dark chocolate with a biscuit base</p>	
<b>Paired with Tamburlaine Reserve Framboise (Raspberry Liqueur)</b>	<b>19.50</b>
<b>Apple &amp; Raspberry Crumble</b>	<b>11.50</b>
<p>A pastry base filled with apple &amp; raspberry topped with a sweet crumble (served warm) with a dollop of freshly whipped cream</p>	
<b>Paired with Lambloch Muscat of Alexandria (Still Moscato)</b>	<b>19.50</b>
<b>Mixed Berry &amp; Almond Frangipane (GF)</b>	<b>14.50</b>
<p>A moist almond meal frangipane tart filled with whole mixed berries then baked and covered in a clear glaze</p>	
<b>Paired with Lambloch Doux (Sparkling Botrytis Semillon)</b>	<b>22.50</b>
<b>Sticky Date Pudding</b>	<b>11.50</b>
<p>A traditional moist sticky date pudding with a caramel swirl served warm</p>	
<b>Paired with Butterscotch Schnapps (Hunter Distillery)</b>	<b>19.50</b>

<b>Chocolate Volcano</b>		<b>11.50</b>
	A dark chocolate dessert served warm with a choc sauce that oozes from the centre	
	<b>Paired</b> with Piggs Peak's Suckling Pig Shiraz	<b>19.50</b>
<b>Vanilla Bean Panna Cotta (GF + EF)</b>		<b>11.50</b>
	Creamy vanilla flavoured Italian dessert with real vanilla bean, a fresh strawberry and served with fruit coulis	
	<b>Paired</b> with Peterson House Cuvee	<b>19.50</b>
<b>Caramel Cheesecake</b>		<b>14.50</b>
	A baked cheesecake in a sweet pastry case topped with a generous swirl of caramel and sprinkled with chocolate flakes and topped with a caramel truffle .	
	<b>Paired</b> with Savannah Port	<b>22.50</b>
<b>Lemon Curd Meringue</b>		<b>11.50</b>
	A sweet pastry case filled with a lemon curd and topped with a meringue	
	<b>Paired</b> with Pokolbin Cider House Pear Cider	<b>20.50</b>
<b>Lemon Tart</b>		<b>11.50</b>
	A sweet outer pastry filled with a citrus lemon curd topped with a caramelised lemon slice and bruleed upon ordering	
	<b>Paired</b> with Tamburlaine Reserve Framboise (Raspberry Liqueur)	<b>19.50</b>
<b>Chocolate Mud Cake</b>		<b>11.50</b>
	An indulgent moist mud cake topped with chocolate ganache and pure liquid chocolate served warm	
	<b>Paired</b> with Robyn Draytons White Port	<b>19.50</b>
<b>Three Fruit Gelato</b>		<b>10.00</b>
	A scoop each of Lemon, Strawberry & Mango gelato, topped with strawberry and drizzled with passionfruit & mango coulis.	
<b>Apple Pie</b>		<b>11.50</b>
	A Pastry base filled with chunks of apple topped with a sweet pastry (served warm) with a dollop of freshly whipped chantilly cream on the side	
	<b>Paired</b> with Pokolbin Cider House Passionfruit Cider	<b>19.50</b>
<b>Blueberry Cheesecake</b>		<b>14.50</b>
	A baked cheesecake with citrus hints in a sweet pastry case topped with a generous cluster of blueberries to top & a chocolate garnish	
	<b>Paired</b> with Robyn Drayton White Port	<b>22.50</b>

## Indulgence Selection

<b>Sabor Tasting Plate</b>	26.50
Flourless Chocolate Cake with a white chocolate curl, Sticky date pudding with salted caramel mousse, Dark & White salted burnt caramel Portuguese Mousse, Chocolate raspberry dome tart & a Coffee and walnut cake	
<b>Paired</b> with one glass of Piggs Peak's Suckling Pig Shiraz	34.50
<b>Paired</b> with two glasses of Piggs Peak's Suckling Pig Shiraz	42.50
<b>Medley Tasting Plate</b>	26.50
Ferrero Rocher Gateau, Lemon meringue tart, Strawberry mousse topped with a mixed berry compote, Black forest sheibe, & a caramelised nut triangle tart.	
<b>Paired</b> with one glass of Lambloch Doux (Sparkling Botrytis Semillon)	34.50
<b>Paired</b> with two glasses of Lambloch Doux (Sparkling Botrytis Semillon)	42.50
<b>Crème Brulee Flambe (GF)</b>	15.00
Traditional French style creamy dessert made up of a smooth vanilla bean custard base, finished with a hard caramelised shell which is topped with "STROH" rum and lit at the table upon serving.	
<b>Paired</b> with Lambloch Doux (Sparkling Botrytis Semillon)	23.00
<b>Double Chocolate &amp; Caramel Wave (GF)</b>	14.50
Starts on a bed of flourless chocolate cake then we add a baked dark chocolate mousse centre and then surround it with milk chocolate mousse and topped it with our caramel glitter glaze, a chocolate shard and a gold painted almond	
<b>Paired</b> with Piggs Peak's Suckling Pig Shiraz	22.50
<b>Coco Passion Meringue</b>	14.50
Smooth coconut mousse, tangy passionfruit curd, a touch of raspberry jam on coconut meringue, finished with passionfruit glaze & brulled meringue upon a sweet biscuit	
<b>Paired</b> with Peterson House Cuvee	22.50
<b>Caramel &amp; Hazelnut Cone</b>	14.50
Milk chocolate with praline mousse, centered with a caramel crème brulee sitting on a chocolate sponge base and a crushed hazelnut halo	
<b>Paired</b> with Lambloch Doux (Sparkling Botrytis Semillon)	22.50
<b>Marbled Chocolate Tower (GF)</b>	14.50
Sabor Portuguese Hazelnut mousse surrounded with a marble chocolate shell sitting on a Gluten Free Mud cake base topped with caramel sauce and a fresh strawberry	
<b>Paired</b> with Pokolbin Cider House Raspberry & Cranberry Cider	23.50
<b>Black Forest Cake</b>	14.50
A traditional German dessert made with kirsch soaked chocolate sponge throughout, and layered with Morello cherries and fresh cream and surrounded with chocolate shaving and more Morello cherries	
<b>Paired</b> with Tamburlaine Reserve Framboise (Raspberry Liqueur)	22.50

<b>Orange &amp; Lime Flourless Cake (GF + DF)</b>	<b>14.50</b>
A Moist Gluten & Dairy Free Flourless Cake made with Almond meal meal as well as orange & lime rind, soaked in Orange & lime juice then topped with a clear glaze, an orange slither & a orange marmalade ball	
<b>Paired</b> with Lambloch Muscat of Alexandria (Still Moscato)	<b>22.50</b>
<b>Red Velvet &amp; Summer Berry Cheesecake</b>	<b>15.50</b>
A moist Red Velvet cake set upon a croquant base, doused in raspberry Coulis then buried in a summer berry Cheesecake, encased with a Raspberry glitter glaze and topped with a raspberry and white chocolate garnish	
<b>Paired</b> with Lambloch Doux (Sparkling Botrytis Semillon)	<b>23.50</b>
<b>Caramelised Nut Tart</b>	<b>14.50</b>
Encased in a sweet pastry shell is a treacle base topped with a variety of caramelised nuts including Pecan, Almond, Peanut & Walnuts Then with a drizzle of white chocolate and then finished with a meringue swirl	
<b>Paired</b> with Savannah Port	<b>22.50</b>
<b>Biku Banoffee</b>	<b>14.50</b>
Served chilled and in a glass this layered dessert is named after the café in Bali where the recipe comes from. It starts with a crushed chocolate cookie base, then we add a South American style caramel called "doce de leite" followed by a layer of freshly sliced banana and topped with chantilly cream and shaved Belgium chocolate	
<b>Paired</b> with Pokolbin Cider House Apple Cider	<b>23.50</b>
<b>Nutella &amp; Choc. Banana Dome</b>	<b>15.00</b>
A Creamy banana mousse with a soft caramel centre covered in a rich dark chocolate ganache sitting on a sweet chocolate tart filled with a layer of Portuguese Chocolate Hazelnut Mousse and Nutella	
<b>Paired</b> with lambloch Doux (Sparkling Botrytis Semillon)	<b>23.00</b>
<b>Salted Caramel &amp; Chocolate Tart</b>	<b>14.50</b>
In a sweet outer pastry we begin with a thin layer of salted caramel, topped with a chocolate mousse, and to finish a pool of caramel in the centre and a dusting of chocolate powder	
<b>Paired</b> with Piggs Peak's Suckling Pig Shiraz	<b>22.50</b>
<b>Triple Chocolate Dome</b>	<b>14.50</b>
Three layers of white, milk and dark chocolate mousse sitting on a Joconde base, then covered in a dark chocolate glaze and glod specks and topped with a fresh raspberry and chocolate pencil	
<b>Paired</b> with Tamburlaine Reserve Framboise (Raspberry Liqueur)	<b>22.50</b>
<b>Sabor's St. Honore</b>	<b>15.00</b>
Commences with a mud cake base, following is a layer of puff pastry with crushed hazelnuts then crème patissiere to hold the trio of profiterols each filled with double chocolate, Nutty Caramel & Pistachio Chocolate	
<b>Paired</b> with Butterscotch Schnapps (Hunter Distillery)	<b>23.00</b>

<b>Raspberry Macaron Heaven</b>	<b>15.50</b>
A giant soft chewy pink macaron with a citrus mousse filling and a raspberry jam centre then topped with more citrus cream, a mountain of fresh raspberries and a mini macaron to finish.	
<b>Paired with Muscat of Alexandria (Still Moscato)</b>	<b>23.50</b>
<b>Ferrero Rocher Gateau</b>	<b>14.50</b>
Layered with a chocolate sponge, followed by a gianduja croquant and a hazelnut ganache and topped with a dense chocolate mousse. To finish a "Ferrero Rocher" and a chocolate garnish.	
<b>Paired with Piggs Peak's Suckling Pig Shiraz</b>	<b>22.50</b>
<b>Tutti Frutti St. Honore</b>	<b>15.00</b>
Commences with a lemon sponge, following is a layer of puff pastry with white chocolate then an orange crème patissiere to hold the trio of profiterols each filled with Double Raspberry, Black Current & Mango Passionfruit.	
<b>Paired with Tamburlaine Reserve Framboise (Raspberry Liqueur)</b>	<b>23.00</b>
<b>Toblerone Chocolate Cheesecake</b>	<b>14.50</b>
Starting with a dense chocolate cake base then a layer of chocolate almond cheesecake and then kisses of chocolate hazelnut mousse then topped with slice of Toblerone chocolate & honeycomb crumble.	
<b>Paired with Paired with Piggs Peak's Suckling Pig Shiraz</b>	<b>22.50</b>
<b>Mixed Berry &amp; Chocolate Wave (GF)</b>	<b>14.50</b>
Starts on a bed of flourless chocolate cake, a raspberry jelly centre, then surrounded it with a mixed berry mousse & covered it with our raspberry glitter glaze.	
<b>Paired with Piggs Peak's Suckling Pig Shiraz</b>	<b>22.50</b>
<b>Nutella Tart</b>	<b>15.00</b>
Starts with a chocolate pastry shell filled with a layer of Portuguese hazelnut mousse and Nutella, then a chocolate biscuit disc, followed by a hazelnut mousse dome with a hazelnut meal centre and glazed in chocolate ganache.	
<b>Paired with Robyn Drayton White Port</b>	<b>23.00</b>
<b>Cherry Ripe Cheesecake</b>	<b>14.50</b>
Moist red velvet sponge flavoured with cherries and layered inbetween smooth cheesecake, sprayed with a pink cocoa and topped with desiccated coconut and a slice of Cherry Ripe.	
<b>Paired with Lambloch Muscat of Alexandria (Still Moscato)</b>	<b>22.50</b>
<b>Red Raspberry &amp; Mousse Sphere</b>	<b>15.50</b>
Chocolate sphere filled with decadent chocolate mousse & a raspberry coulis centre on a chocolate sponge soaked in raspberry coulis, all sprayed with a red velvet chocolate and garnished with a chocolate butterfly.	
<b>Paired with Lambloch Doux (Sparkling Botrytis Semillon)</b>	<b>23.50</b>

<b>Pina Colada Crunch</b>	<b>15.00</b>
A light white chocolate mousse dome with a Mango Passionfruit jelly on a thin layer of crunchy meringue base, all sitting on top of a chocolate coated rice puff base rolled in desiccated coconut and surrounded by soft white chocolate flakes	
<b>Paired</b> with Pokolbin Cider House Passionfruit Cider	<b>24.00</b>
<b>Chocolate Mousse Crown</b>	<b>15.00</b>
Smooth dark chocolate mousse sitting on a gluten free vanilla sponge dusted with cocoa powder, its centre filled with Nutella ganache and a caramel filled chocolate truffle & a beautiful handmade chocolate butterfly	
<b>Paired</b> with Piggs Peak Suckling Pig Shiraz	<b>23.00</b>
<b>Passionfruit Cheesecake Cone</b>	<b>14.50</b>
A Cone shaped coldset cheesecake flavoured with real Passionfruit, marbled throughout and sitting on a vanilla sponge and crushed white chocolate around the base.	
<b>Paired</b> with Pokolbin Cider House Passionfruit Cider	<b>23.50</b>
<b>Snickers Cheesecake</b>	<b>12.50</b>
Our Snickers dessert starts with a thick vanilla sponge base, then sandwiched between the caramel cheesecake with crushed peanuts and the chocolate mousse is a layer of caramel, all topped with a layer of caramelised chocolate ganache and crushed peanuts.	
<b>Paired</b> with Peterson House Cuvee	<b>20.50</b>
<b>Green Apple &amp; Cassis Yoghurt Mousse Dome</b>	<b>15.00</b>
A refreshing Green Apple & Cassis (Black Current) centre, surrounded by a tangy yoghurt mousse on top of a thin meringue base, all sitting on a linzer base with hazelnut & cinamon flavours and topped with a raspberry filled with raspberry coulis	
<b>Paired</b> with Pokolbin Cider House Dark Grape Cider	<b>24.00</b>

**GF = GLUTEN FREE**

**DF = DAIRY FREE**

**EF = EGG FREE**

**Please note unless otherwise specified all our desserts may contain traces of Nuts, Gluten, Egg & Dairy**