

# SABOR DESSERT BAR

## TAKEAWAY MENU

### Light Savoury

**Fresh Buttermilk Scones served with Jam & Cream** (2 scones per serve)

**Ham & Cheese Croissant**

**Two thick Café style Raisin toasts with butter**

**Cheese Plate (GFO)**

Brie, Danish Blue Cheese, English Cheddar & Smoked Dutch

cheese with dried figs & apricots, walnuts, Quince paste & water crackers

Paired with 2 glasses of Petersons Verdelho, Peterson House Semillon or Peterson House Shiraz

### Desserts

**Strawberry Dip (GF)** Fresh field Strawberries with Sabor's Dark Choc Pod

**Adult Chocolate Dipping Plate for 1** Strawberries, Banana, Mini Oreos, Apricot Delight, Turkish Delight, Honeycomb, Nougat, Marshmallows, Caramel Popcorn, Caramel Cocos & Sabor's Dark Choc Pod

**Adult Chocolate Dipping Plate for 2** Two scoops of Vanilla Bean Ice Cream, a Sabor's Dark Choc Pod & Sabor's Nutella Choc Pod, Strawberries, Banana, Mini Oreos, Nougat, Turkish Delight, Honeycomb, Marshmallows, Caramel popcorn and Waffle bites

**Kids Fruit Dip (GF)** Fresh field strawberries and banana served with Sabor's Milk Choc Pod

**Kids Choc Dipping Plate** Strawberries, Banana, Poco Loco, Vanilla & Raspberry Marshmallows, Jelly Snakes Honeycomb & Sabor's Milk Choc Pod (50c extra for Nutella Pod)

### Indulgence

**Sabor's Tasting Plate**

Crunchy Chocolate Slice, Salted Caramel Mousse with Sticky Date Pudding, Dark & White salted burnt caramel Portuguese Mousse, Chocolate and raspberry dome tart and a Black Forest scheinbe

**Medley Tasting Plate**

Mini Green Apple Mousse, Mini Lemon Curd meringue in a sweet pastry, Strawberry mousse & mixed berry compote topped with Strawberry, Raspberry Opera Slice and a Triangular Caramlised Nut Tart

**Cheesecake Tasting Plate**

A plate with 6 different mini baked cheesecakes, caramel, Raspberry, Blueberry, Chocolate, New York Marbled Cheesecakes each topped with a different flavoured mini macaron and garnished with chocolate soils and garnishes

**Sabor's Moch Choca Coffee Cup (GF)**

Starts with a dark chocolate coffee cup filled with a choc chip espresso mousse, chantilly cream dusted with chocolate powder then topped with a white chocolate lid chocolate ganache and crushed peanuts

**Russian Red Velvet Dome (Vegan)**

On a base of dark chocolate and coconut coated rice puffs and a red velvet biscuit is a Russian domed peach mousse with a strawberry compote centre, all sprayed with a red velvet finish

**Snickers Cheesecake**

Our Snickers dessert starts with a thin vanilla sponge base, then sandwiched between the caramel chesecake

with crushed peanuts and the chocolate mousse is a layer of caramel all topped with a layer of caramelised chocolate ganache and crushed peanuts

#### **Passionfruit Curd Meringue**

A sweet pastry case filled with a passionfruit curd and topped with a marshmallow meringue

#### **Grandma's Chocolate Cake (Vegan)**

Starts with a soft dense chocolate sponge base topped with raspberry jam, then a layer of crunchy chocolate oats, with a dark chocolate ganache and crunchy choc oat clusters and a raspberry

#### **Caramel Galaxy (GF)**

Starts with a gluten free chocolate coconut rice puff base and a light almond meal jaconde sponge, topped with a layer of soft caramel and a dark chocolate mousse and glazed over with a chocolate & caramel glaze

#### **Sabor's Cocoa Bean (GF)**

Starts with a gluten free chocolate sponge base dipped in a dark chocolate, then a green choc mint flavoured leaf upon which sits a cocoa bean shaped chocolate and raspberry mousse with choc chips through out

#### **Oreo Cookies & Cream Cheesecake**

A creamy cheese cake with chunks of oreo cookies through, crushed cookie base & a whole oreo cookie on top

#### **Apple & Raspberry Crumble**

A pastry base filled with apple & raspberry topped with a sweet crumble (served warm) with a dollop of freshly whipped cream

#### **Mixed Berry & Almond Frangipane (GF)**

A moist almond meal frangipane tart filled with whole mixed berries then baked and covered in a clear glaze

#### **Sticky Date Pudding**

A traditional moist sticky date pudding with a caramel swirl served warm

#### **Chocolate Volcano**

A dark chocolate dessert served warm with a choc sauce that oozes from the centre

#### **Vanilla Bean Panna Cotta (GF +EF)**

Creamy vanilla flavoured Italian dessert with real vanilla bean, a fresh strawberry and served with fruit coulis

#### **Caramel Cheese Cake**

A baked cheesecake in a sweet pastry case topped with a generous swirl of caramel and sprinkled with chocolate flakes .

#### **Lemon Curd Meringue**

A sweet pastry case filled with a lemon curd and topped with a marshmallow meringue

#### **Lemon Tart**

A sweet outer pastry filled with a citrus lemon curd topped with a caramelised lemon slice and bruleed upon ordering

#### **Chocolate Mud Cake**

An indulgent moist mud cake topped with chocolate ganache and pure liquid chocolate served warm

#### **Blueberry Cheese Cake**

A baked cheesecake in a sweet pastry case topped with a generous cluster of blueberries to top and chocolate garnish .

#### **Red Berry Web (GF)**

Starts with a gluten free chocolate coconut rice puff base and a light almond meal jaconde sponge, topped with a layer of red berry jelly and a white chocolate vanilla mousse and glazed over with a red & white glaze

#### **Coco Passion Meringue**

Smooth coconut mousse, tangy passionfruit curd, a touch of raspberry jam on coconut

meringue, finished with passionfruit glaze & brulled meringue upon a sweet biscuit

### **Black Forest Gateau**

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

### **Lychee & Summer Berry Cheesecake (GF)**

A lychee & raspberry centre set upon a GF vanilla sponge buried in a summer berry Cheesecake, encased with a raspberry glitter glaze and topped with berries and chocolate garnishes

### **Caramelised Nut Tart**

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 hard meringue swirl

### **Biku Banoffee**

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

### **Salted Caramel & Chocolate Tart**

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

### **Sabor's St. Honore**

Commences with a caramel brownie, following is a layer of puff pastry with crushed hazelnuts then crème patissiere to hold the trio of profiterols each filled with double chocolate.

### **Toblerone Cheesecake**

Starting with a dense chocolate cake base then a layer of chocolate almond cheesecake and then kisses of a chocolate hazelnut mousse then topped with a slice of "Toblerone", honey & honeycomb crumble

### **Crispy Green Apple Royale**

The top half is a green apple mousse with a toffee centre and lemon chiffon sponge disc covered with Sabor's shiny green apple glaze, set on top of a chocolate tart shell layered with marshmallow rice puffs, green apple mousseline and blueberry crumble

### **Pina Colada Crunch (GF)**

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 choc coated rice puff base rolled in desicated coconut, and surrounded by soft white chocolate flakes

### **Chocolate Mousse Crown (GF)**

Smooth dark chocolate mousse on a Gluten Free vanilla sponge dusted with cocoa powder, its centre filled with caramel sauce and a caramel filled truffle and topped with a beautiful chocolate butterfly.

### **Passionfruit Cheesecake Cone**

Cone shaped coldset cheesecake flavoured with real passionfruit marbled throughout and sitting on a vanilla sponge and crushed white chocolate around the base

### **Nutella & Choc. Banana Dome**

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 hazelnut mousse and Nutella

### **Pistachio & Mascarpone Cheesecake**

On a white chocolate coated biscuit base there is a light creamy baked Pistachio cheesecake with a crunchy shell topped with mascarpone cheese kisses, diced pistachios and passionfruit coulis

### **Raspberry & White Chocolate Cheesecake**

Starts with a sweet pastry tart, a thin base layer of baked raspberry & passionfruit cheesecake, then topped

with white chocolate cheesecake & berry mousse drops

### **Sabor's Unicorn**

A sweet chocolate tart shell with a chocolate sponge, choc mousse and praline then topped with a coloured white chocolate dome shell filled with a crushed candy m&m infused milk chocolate mousse then garnished with a fondant unicorn horn and ears

**Paired** with Piggs Peak Suckling Pig Shiraz

## **Dessert Add-ons**

**Mini Oreos**

**Chopped Snickers**

**Chopped Mars Bars**

**Mini Reese's PB cups**

**Chopped Toblerones**

## **Sides**

**Ice Cream by the scoop** Vanilla Bean, Chocolate Obsession, Salted Caramel, or Cookies 'n Cream, Nutella

**Gelato by the scoop** Lemon, Strawberry or Mango

**Side of Strawberries (GF)**

**Side of Bananas (GF)**

**Sabor Choc Pod (GF)** (a pod of either white, milk or dark melted chocolate for pouring & dipping)

**Sabor Caramel Pod (GF)** (a pod of house made caramel sauce for pouring & dipping)

**Sabor NUTELLA Pod** (a pod of melted NUTELLA (hazelnut & cocoa spread) for pouring & dipping)

**GF = GLUTEN FREE**

**GFO = GLUTEN FREE OPTION**

**DF = DAIRY FREE**

**EF = EGG FREE**

**V = VEGAN**

*Please note unless otherwise specified all our food may contain traces of Nuts, Gluten, Egg & Dairy  
Desserts/Savoury may be sold out at time of ordering*

**10% Surcharge applies on Public Holidays**