

SABOR DESSERT BAR

Delivery menu

Light Savoury

Cheese Plate (GFO)
\$29.50

Brie cheese, Danish blue cheese, English cheddar & Smoked dutch cheese with Dried figs & Apricots, Strawberries, Walnuts, Quince paste & Water crackers



Desserts

Strawberry Dip (GF + DF) Fresh field Strawberries with Sabor's Dark Choc Pod
\$10.50

Kids Choc Dipping Plate
\$12.50

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



Portuguese Tarts

\$4.00
6 for \$21
12 for \$39



Choc Brownie
Strawberry
Pistachio
Passionfruit

Red Skin
Caramel Praline
Ferrero Rocher
Nutella

Salted Caramel
Mango
French Vanilla
Bubblegum

Sabor's Tasting Plate
\$27.50

Crunchy Chocolate Slice, Salted Caramel Mousse with Sticky Date Pudding, Biscoff mousse & ganish in tube, Chocolate and raspberry dome tart and a Black Forest scheibe



Medley Tasting Plate
\$27.50

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 Caramilised Nut Tart



Russian Red Velvet Dome (Vegan)
\$14.50

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**\$12.50**

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****\$12.00**

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

**Grandma's Chocolate Cake (Vegan)****\$14.00**

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)****\$14.00**

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 a dark chocolate mousse and glazed over with a chocolate & caramel glaze

**Oreo Cookies & Cream Cheesecake****\$12.00**

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

**Apple & Raspberry Crumble****\$12.00**

A pastry base filled with apple & raspberry topped with a sweet crumble

**Mixed Berry & Almond Frangipane (GF)****\$14.00**

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



Sticky Date Pudding**\$12.00**

A traditional moist sticky date pudding with a caramel swirl

**Chocolate Volcano****\$11.50**

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

**Vanilla Bean Panna Cotta (GF + EF)****\$12.00**

Creamy vanilla flavoured Italian dessert with real vanilla bean, a fresh strawberry, mixed berry compote & sweet pistachio crumb

**Caramel Cheese Cake****\$14.00**

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

**Lemon Curd Meringue****\$12.00**

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

**Lemon Tart****\$11.50**

A sweet outer pastry filled with a citrus lemon curd topped with a caramelised lemon slice

**Blueberry Cheese Cake****\$14.00**

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



Coco Passion Meringue**\$14.00**

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****\$14.00**

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)****\$15.50**

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****\$14.50**

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****\$14.50**

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****\$14.00**

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

**Toblerone Cheesecake****\$14.50**

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**\$15.50**

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)****\$14.50**

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)****\$15.00**

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****\$14.00**

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

**Raspberry & White Chocolate Cheesecake****\$14.00**

Starts with a sweet pastry tart, a thin base layer of baked raspberry & passionfruit cheesecake, then topped with white chocolate cheesecake & berry mousse drops

**Mars Bar Cheesecake****\$12.00**

A caramel Cheesecake with hints of toffee and chocolate, sitting on a sweet biscuit base and topped with a Mars Bar Slice

**Mud Cake Pyramid****\$12.00**

An indulgent moist mud cake covered with chocolate ganache and pure melted chocolate, served warm for dine-in



Nutella & Choc. Banana Dome**\$14.50**

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****\$14.00**

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

**Tiramisu****\$13.00**

A Traditional Italian dessert made from creamy mascarpone with layers of coffee soaked chocolate sponge, then dusted with cocoa powder and served with our coffee sauce poured over top.

**Choc BISCOFF Bonanza****\$15.00**

Starts with a chocolate tart shell filled with a crunchy choc cinnamon ganache, then a Biscoff mousse dome surrounded by a chocolate Biscoff crumb.

**Double Chocolate & Caramel Wave (GF)****\$14.50**

Set on a hazelnut dacquoise base, a dark chocolate mousse centre surrounded by a milk chocolate mousse and covered in our caramel glitter glaze and hazelnut.

**PB & J Choc Pebble****\$15.00**

Chocolate and peanut butter coconut cream mousse filled tart shell with a crunchy chocolate oat biscuit, topped with a raspberry jam jelly centred dark choc mousse encased in a chocolate glaze.



Ferrero Rocher Gateau**\$14.00**

Layered with a chocolate sponge, followed by a gianduia crquant and a hazelnut ganache and topped with a dense chocolate mousse. To finish, a Ferrero Rocher chocolate and chocolate garnish.

**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