

# SABOR DESSERT BAR

## Dine-in menu

### Light Savoury

<b>Fresh Buttermilk Scones</b>	served warm with Raspberry Jam & Chantilly Cream (2 scones per serve)	10.00
<b>Warm Croissant served with Butter</b>		7.50
<b>Ham &amp; Swiss Cheese Croissant</b>		9.50
<b>Two thick Café style Raisin toasts with butter</b>		8.00
<b>Cheese Plate (GFO)</b>	Brie cheese, Danish blue cheese, English cheddar & Smoked dutch cheese with Dried figs & Apricots, Strawberries, Walnuts, Quince paste & Water crackers	29.50
	<b>Paired</b> with 2 glasses of Petersons Verdelho, Peterson House Semillon or Peterson House Shiraz	45.50

## Desserts on menu

<b>Sabor Chocolate Soufflé</b>	Warm fluffy soufflé cooked upon ordering, served with a scoop of vanilla Bean Ice cream ( <b>Allow 30 minutes</b> )	16.00
	<b>Paired</b> with Peterson House Sparkling Botrytis Semillon	24.00
<b>Ice-Cream Obsession</b>	A scoop each of Chocolate Obsession, Cookies 'n Cream & Salted Caramel Ice cream with melted chocolate drizzled over & a Poco Loco (wafer stick)	11.00
	<b>Paired</b> with Draytons Chocolate Liqueur	18.00
<b>Three Fruit Gelato</b>	A scoop each of Lemon sorbet, Strawberry sorbet and Mango sorbet, served with Fruit coulis and topped with a strawberry & Strawberry Cream Poco Loco (wafer stick)	11.00
	<b>Paired</b> with Mira Wines Limoncello	17.00
<b>Muscat Ice (alcoholic)</b>	Double scoop of Vanilla Bean Ice cream served with a shot of Petersons Muscat to pour over	15.00
<b>Tropical Ice (alcoholic)</b>	Double scoop of Vanilla Bean Ice cream, Passionfruit coulis and a shot of Mango Liqueur to pour over	15.00
<b>Baileys Salty Sundae (alcoholic)</b>	Scoop of Chocolate & Salted Caramel Ice cream, Choc. & caramel sauce drizzle and a shot of Baileys (Irish Cream) to pour over	15.00
<b>Strawberry Dip (GF + DF)</b>	Fresh field Strawberries with Sabor's Dark Choc Pod	10.50
	<b>Paired</b> with Savannah Estate Botrytis Semillon	18.50
<b>Champagne Strawberries (GF)</b>	Fresh field Strawberries paired with Peterson House Cuvee	15.50
<b>Adult Chocolate Dipping Plate for 1</b>	Strawberries, Banana, Mini Oreos, Apricot Delight, Turkish Delight, Honeycomb, Nougat, Marshmallows, Caramel Popcorn, Caramel Cocos & Sabor's Dark Choc Pod	20.50
	<b>Paired</b> with Peterson House Sparkling Botrytis Semillon	28.50
<b>Adult Chocolate Dipping Plate for 2</b>	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	35.00
	<b>Paired</b> with 2 glasses of Peterson House Sparkling Botrytis Semillon	51.00
<b>Flaming Chocolate &amp; Caramel Brownie</b>	Warm decadent Brownie served in a <b>hot</b> skillet made from dark choc. & Dulce De Leite (South-American Caramel) and sitting on choc. & butterscotch sauce. Accompanied on a timber serving board is strawberries, a scoop of Salted Caramel Ice cream with our house made Almond Biscotti to dip into your brownie. 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. ( <b>Get ready for a photo opportunity</b> )	23.00
	<b>Paired</b> with Pigg's Peak Suckling Pig Shiraz	31.00
<b>Sabor's GIANT "What the Fudge" Sundae</b>	This GIANT sundae Starts with 5 scoops of ice cream - Salted caramel, Nutella, Peanut butter and a double scoop of Chocolate obsession ice cream, Caramel sauce, Chocolate fudge sauce, Brownie bites, Crushed peanuts, Choc rocks, Honeycomb, Mini Oreos, Mini meringues, Cream and strawberry and topped off with a waffle cone.	25.00
	<b>Paired</b> with 2 glasses of Draytons Chocolate Liqueur	39.00

## Sides

<b>Ice Cream by the scoop</b>	Vanilla Bean, Chocolate Obsession, Salted Caramel, Cookies 'n Cream, Nutella or Peanut Butter	3.20
<b>Sorbet by the scoop (DF)</b>	Lemon, Strawberry or Mango	3.20
<b>Side of Strawberries (GF)</b>		3.50
<b>Side of Bananas (GF)</b>		3.20
<b>Sabor Choc Pod (GF)</b>	a pod of white, milk or dark melted chocolate to pour or dip in	3.50
<b>Sabor Caramel Pod (GF)</b>	a pod of house made caramel sauce to pour or dip in	3.50
<b>Sabor NUTELLA Pod</b>	a pod of melted NUTELLA to pour or dip in	4.00

## Dessert Add-ons

<b>Mini Oreos</b>	3.00
<b>Plain Honeycomb bites</b>	3.00
<b>Chopped Snickers</b>	3.50
<b>Chopped Mars Bars</b>	3.50
<b>Mini Reese's PB cups</b>	4.00
<b>Chopped Toblerones</b>	4.00

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

(GF) = Gluten Free (GFO) = Gluten Free Option (DF) = Dairy Free (EF) = Egg Free

## **Dessert Waffles**

<b>Belgian Choc. Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Vanilla Bean Ice cream, strawberries & Sabor's Dark Choc Pod <b>Paired</b> with Peterson House Sparkling Botrytis Semillon	19.00 27.00
<b>NUTELLA Choc. Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Nutella Ice cream, strawberries & Sabor's Nutella Pod <b>Paired</b> with Piggs Peak Suckling Pig Shiraz	19.50 27.50
<b>OREO Choc. Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Cookies & Cream Ice cream, Mini oreos, Strawberries, crushed oreos, cookies & cream wafer stick & a Sabor's Milk Choc Pod <b>Paired</b> with Robyn Draytons White Port	22.00 30.00
<b>MARS BAR Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Chocolate Ice cream drizzled with caramel and honey sauce, Strawberries, Chopped Mars Bar, Chocolate wafer stick & a Sabor's Milk Choc Pod <b>Paired</b> with Savannah Estate Botrytis Semillon	22.00 30.00
<b>Salted Caramel Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Salted Caramel Ice cream, Strawberries, Caramel popcorn, Honeycomb, Chocolate wafer stick & a Sabor's Caramel Pod <b>Paired</b> with Hunter Distillery's Salted Caramel Vodka	22.00 30.00
<b>Fruity Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Strawberry sorbet, Banana, Strawberries, Marshmallows a Strawberries & cream wafer stick & a Sabor's White Choc Pod <b>Paired</b> with Mira Wines Limoncello	22.00 28.00

## **Couples Dessert Waffles**

<b>Crunchie Couples Waffle</b>	<u>Made for 2 to share</u> , there is two Chocolate Belgian Waffles, with a scoop of Salted Caramel Ice cream & a scoop of Chocolate Ice cream, drizzled with caramel sauce, Strawberries, Chopped Crunchie bar, Honeycomb, Chocolate wafer sticks & 2 Sabor Pods, one milk choc & the other caramel. <b>Paired</b> with 2 glasses of Salted Caramel Vodka (Hunter Distillery Caramel Vodka + Maldon Sea Salt Flakes)	41.00 58.00
<b>Snickers Couples Waffles</b>	<u>Made for 2 to share</u> , there is two Chocolate Belgian Waffles, with a scoop of Chocolate ice cream & a scoop of Peanut Butter Ice cream sprinkled with crushed peanuts, Strawberries, chopped snickers bar, cookies & cream wafer sticks & 2 Sabor Pods, one milk choc & the other caramel. <b>Paired</b> with 2 glasses of Piggs Peak Suckling Pig Shiraz	41.00 57.00
<b>Ferrero Rocher Couples Waffles</b>	<u>Made for 2 to share</u> , there is two Chocolate Belgian Waffles, a scoop of Nutella ice cream & a scoop of Chocolate Ice cream, sprinkled with crushed hazelnuts, Ferrero Rochers, Strawberries, Choc Hazenut Wafers sticks & 2 Sabor Choc Pods, one milk choc & the other Nutella <b>Paired</b> with 2 glasses of Frangelico (Hazenut Liqueur) served on ice	41.00 57.00
<b>Brownie Couples Waffles</b>	<u>Made for 2 to share</u> , there is two Chocolate Belgian Waffles, a scoop of Salted Caramel Ice cream & a scoop of Chocolate Ice cream, Strawberries, Brownie bites, Chocolate rocks, crushed hazelnuts Chocolate wafer sticks, Caramel drizzle & 2 Sabor Pods, one milk choc & one dark choc. <b>Paired</b> with 2 glasses of Draytons Chocolate Liqueur	41.00 55.00

### Portuguese Tarts

**\$4.00**

**6 for \$21**

**12 for \$39**



### Macarons 12 Different flavours

**\$3.00**

**6 for \$17**

**12 for \$33**

**24 for \$62**



**Choc Brownie  
Strawberry  
Pistachio  
Passionfruit**

**Gingerbread  
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, Dark & White salted burnt caramel Portuguese Mousse, Chocolate and raspberry dome tart and a Black Forest scheinbe



**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



**Sabor's Mocha Choca Coffee Cup (GF)**  
**\$15.50**

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



**Russian Red Velvet Dome (Vegan)**  
**\$15.00**

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**  
**\$13.00**

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**  
**\$12.50**

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



**Grandma's Chocolate Cake (Vegan)**  
**\$14.50**

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)**

**\$14.50**

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**

**\$12.50**

Starts with a sweet pastry leaf base dipped in green chocolate, upon which sits a cocoa bean shaped chocolate and raspberry mousse with choc chips through out, chocolate leaf & stem.



**Oreo Cookies & Cream Cheesecake**

**\$12.50**

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



**Apple & Raspberry Crumble**

**\$12.50**

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



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

**\$14.50**

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



**Sticky Date Pudding**

**\$12.50**

A traditional moist sticky date pudding with a caramel swirl



**Chocolate Volcano**

**\$12.00**

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



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

**\$12.50**

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



**Caramel Cheese Cake**

**\$14.50**

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**

**\$12.50**

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



**Lemon Tart**

**\$12.00**

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



**Blueberry Cheese Cake**

**\$14.50**

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



**Red Berry Web (GF)**

**\$14.50**

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**

**\$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



**Black Forest Gateau**

**\$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



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

**\$16.00**

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**

**\$15.00**

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**

**\$15.00**

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**

**\$14.50**

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**

**\$15.00**

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**

**\$16.00**

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)**  
**\$15.00**

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)**  
**\$15.50**

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**  
**\$14.50**

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**  
**\$14.50**

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**  
**\$12.50**

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**  
**\$12.50**

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



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**10% Surcharge applies on Public Holidays**