

SABOR DESSERT BAR

Dine-in menu

Light Savoury

Fresh Buttermilk Scones	served warm with Raspberry Jam & Chantilly Cream (2 scones per serve)	12.50
Warm Croissant served with Butter		7.50
Ham & Swiss Cheese Croissant		9.50
Two thick Café style Raisin toasts with butter		8.00
Cheese Plate (GFO)	Brie cheese, Danish blue cheese, English cheddar & Smoked dutch cheese with Dried figs & Apricots, Strawberries, Walnuts, Quince paste & Water crackers	29.50
	Paired with 2 glasses of Petersons Verdelho, Peterson House Semillon or Peterson House Shiraz	47.50

Desserts on menu

Sabor Chocolate Soufflé	Warm fluffy soufflé cooked upon ordering, served with a scoop of vanilla Bean Ice cream (Allow 30 minutes) Paired with Savannah House Botrytis Semillon	17.00 25.00
Ice-Cream Obsession	A scoop each of Chocolate Obsession, Cookies 'n Cream & Salted Caramel Ice cream, strawberry with melted chocolate drizzled over & a Poco Loco (wafer stick) Paired with Draytons Chocolate Liqueur	13.50 21.50
Three Fruit Gelato	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) Paired with Piggs Peak Pig Juice (Fizzy sweet dessert style wine.....great with Ice cream)	13.50 23.50
Muscat Ice (alcoholic)	Double scoop of Vanilla Bean Ice cream served with a shot of Petersons Muscat to pour over	17.00
Tropical Ice (alcoholic)	Double scoop of Vanilla Bean Ice cream, Passionfruit coulis, strawberry and a shot of Mango Liqueur to pour over	17.00
Baileys Salty Sundae (alcoholic)	Scoop of Chocolate & Salted Caramel Ice cream, Honeycomb, strawberry, Choc. & caramel sauce drizzle and a shot of Baileys (Irish Cream) to pour over	18.00
Spider Pig (alcoholic)	Adult Spider drink, Piggs Peak Pig juice dessert style wine to pour over a double scoop of Vanilla Ice cream	17.00
Strawberry Dip (GF + DF)	Fresh field Strawberries with Sabor's Dark Choc Pod Paired with Peterson Botrytis Semillon	12.00 20.00
Champagne Strawberries (GF)	Fresh field Strawberries paired with Peterson House Cuvee	16.00
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 Paired with Peterson Botrytis Semillon	22.00 30.00
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 Paired with 2 glasses of Peterson Botrytis Semillon	36.00 52.00
Flaming Chocolate & Caramel Brownie	Warm decadent Brownie served in a hot 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. (Get ready for a photo opportunity) Paired with Piggs Peak Suckling Pig Shiraz	25.00 34.00
Sabor's GIANT "What the Fudge" Sundae	This GIANT sundae Starts with 5 scoops of ice cream - Salted caramel, Nutella, Cookies n' Cream 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. Paired with 1 or 2 glasses of Draytons Chocolate Liqueur	26.50 34.50/42.50

Sides

Ice Cream by the scoop	Vanilla Bean, Chocolate Obsession, Salted Caramel, Cookies 'n Cream or Nutella	4.50
Sorbet by the scoop (DF)	Lemon, Strawberry or Mango	4.50
Side of Strawberries (GF)		4.00
Side of Bananas (GF)		3.50
Sabor Choc Pod (GF)	a pod of white, milk or dark melted chocolate to pour or dip in	4.00
Sabor NUTELLA Pod	a pod of melted NUTELLA to pour or dip in	4.00
Sabor BISCOFF Pod	a pod of melted BISCOFF to pour or dip in	4.00

Dessert Add-ons

Mini Oreos	3.50
Plain Honeycomb bites	3.50
Chopped Snickers	3.50
Chopped Mars Bars	3.50
Mini Reese's PB cups	4.00
Chopped Toblerones	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

Belgian Choc. Waffle	A warm chocolate Belgian Waffle with a scoop of Vanilla Bean Ice cream, strawberries & Sabor's Dark Choc Pod Paired with Savannah Botrytis Semillon	20.50 28.50
NUTELLA Choc. Waffle	A warm chocolate Belgian Waffle with a scoop of Nutella Ice cream, strawberries & Sabor's Nutella Pod Paired with Piggs Peak Pig Juice (Fizzy sweet red dessert style wine)	22.00 32.00
BISCOFF Waffle	A warm chocolate Belgian Waffle with a scoop of Salted Caramel Ice cream, Biscoff crumble, Strawberries, drizzled with milk chocolate, Biscoff biscuit & a Sabor's Biscoff Pod Paired with Hunter Distillery Butterscotch Schnapps	23.50 31.50
OREO Choc. Waffle	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 Paired with Robyn Draytons White Port	23.50 31.50
MARS BAR Waffle	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 Paired with Peterson Botrytis Semillon	23.50 31.50
Salted Caramel Waffle	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 Paired with Hunter Distillery's Salted Caramel Vodka	23.50 32.50
Fruity Waffle	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 Paired with Mira Wines Limoncello	23.50 32.50

Couples Dessert Waffles

Crunchie Couples Waffle	<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. Paired with 2 glasses of Salted Caramel Vodka (Hunter Distillery Caramel Vodka + Maldon Sea Salt Flakes)	43.50 61.50
Ferrero Rocher Couples Waffles	<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 Paired with 2 glasses of Frangelico (Hazenut Liqueur) served on ice	43.50 59.50
Brownie Couples Waffles	<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. Paired with 2 glasses of Draytons Chocolate Liqueur	43.50 59.50

Desserts

(please note: dessert garnishes may vary look from time to time)

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

Portuguese Tarts
\$4.70
2 for \$8.5
6 for \$24
12 for \$45



Macarons
12 Different flavours
\$3.50
6 for \$20
12 for \$38
24 for \$72



Choc Brownie
Strawberry
Pistachio
Passionfruit

Red Skin
Caramel Praline
Ferrero Rocher
Nutella

Salted Caramel
Mango
French Vanilla
Bubblegum

Sabor's Tasting Plate
\$28.50

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



Medley Tasting Plate
\$28.50

Mini Green Apple Mousse, Mini Lemon Curd meringue in a sweet pastry, Strawberry mousse & mixed berry compote topped with Strawberry, Baked cheesecake with caramel dollop and a Triangular Caramlised Nut Tart



Russian Red Velvet Dome (VEGAN)
\$16.00

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
\$14.00

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
\$13.50

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



Grandma's Chocolate Cake (VEGAN)
\$15.50

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



Oreo Cookies & Cream Cheesecake
\$13.50

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



Apple & Raspberry Crumble
\$13.50

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



Mixed Berry & Almond Frangipane (GF)
\$15.20

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



Sticky Date Pudding
\$13.50

A traditional moist sticky date pudding with a caramel swirl



Chocolate Volcano
\$13.00

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



Vanilla Bean Panna Cotta (GF + EF)
\$13.50

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



Caramel Cheese Cake
\$15.20

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
\$13.50

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



Lemon Tart
\$13.50

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



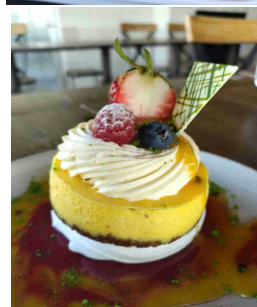
Blueberry Cheese Cake
\$15.20

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



Sabor's Pavlova (GF)
\$15.70

Starts with a meringue pavlova base, gluten free crumb, topped with a mango mousse, cream, passionfruit coulis and fresh fruits to finish.



Black Forest Gateau
\$15.20

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)
\$16.70

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



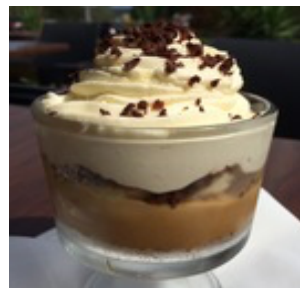
Caramelised Nut Tart
\$15.20

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
\$15.50

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

\$15.50

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

\$15.20

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

\$16.70

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)

\$15.70

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)

\$16.20

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

\$15.50

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

\$15.20

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
\$13.50

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
\$13.50

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



Portuguese Chocolate Mousse (GF)
\$12.00

A Portuguese style, creamless, Gluten Free light and fluffy mousse made traditionally (an Antao family recipe for over 70 years)



Choc & Peanut Butter Heaven (Vegan & GF)
\$15.70

Chocolate & peanut butter rice puff base, with a smear of peanut butter ganache, topped with a gluten free choc mud cake & chocolate ganache.



Tiramisu
\$14.00

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
\$15.70

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)

\$15.70

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.



Ferrero Rocher Gateau

\$15.50

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



Crème Brulee Flambe (GF)

\$15.50

Traditional French style dessert made up of a smooth vanilla bean custard base and topped with a hard caramelised shell set alight with Stroh Rum (at time of ordering).



Biscoff Choc Cup

\$15.70

Hand crafted white chocolate cup filled with a Biscoff ganache with a layer of Biscoff ganache midway with our caramel glitter glaze to finish and topped with a Biscoff cookie & crumb.



Bueno

\$15.70

Starts with a chocolate pastry shell filled with a layer of Portuguese hazelnut mousse and crunchy Nutella, then a wafer, followed by a chocolate glazed hazelnut mousse dome surrounded by crushed hazelnuts and topped with a Nutella filled truffle ball.



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10% Surcharge applies on Public Holidays