

# SABOR DESSERT BAR

## Takeaway menu

### Light Savoury

Warm Croissant served with Butter  
Ham & Swiss Cheese Croissant

7.50  
9.50

### 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

12.00

#### 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 scheinbe



#### 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 Caramilised Nut Tart



#### Russian Red Velvet Dome (VEGAN)

**\$15.50**

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**  
**\$13.50**

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**  
**\$13.00**

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



**Grandma's Chocolate Cake (VEGAN)**  
**\$15.00**

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



**Oreo Cookies & Cream Cheesecake**  
**\$13.00**

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



**Apple & Raspberry Crumble**  
**\$13.00**

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



**Mixed Berry & Almond Frangipane (GF)**  
**\$14.70**

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



**Sticky Date Pudding**  
**\$13.00**

A traditional moist sticky date pudding with a caramel swirl



**Chocolate Volcano**  
**\$12.50**

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



**Vanilla Bean Panna Cotta (GF + EF)**  
**\$13.00**

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



**Caramel Cheese Cake**  
**\$14.70**

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**  
**\$13.00**

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



**Lemon Tart**  
**\$13.00**

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



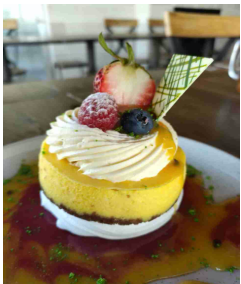
**Blueberry Cheese Cake**  
**\$14.70**

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



**Sabor's Pavlova (GF)**  
**\$15.20**

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**  
**\$14.70**

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**  
**\$14.70**

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**  
**\$15.00**

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**  
**\$14.70**

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**  
**\$16.20**

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)**  
**\$15.20**

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)**  
**\$15.70**

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**  
**\$15.00**

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**  
**\$14.70**

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**  
**\$13.00**

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



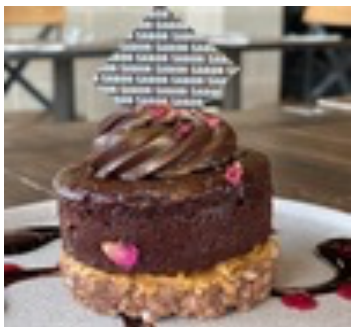
**Mud Cake Pyramid**  
**\$13.00**

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



**Choc & Peanut Butter Heaven (Vegan & GF)**  
**\$15.20**

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



**Tiramisu**  
**\$13.50**

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**  
**\$15.20**

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)**  
**\$15.20**

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**  
**\$15.00**

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.



**Biscoff Choc Cup**  
**\$15.20**

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**  
**\$15.20**

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.



**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**