

DESSERTS

All our desserts are made here at WOSC

Cheese Board for 2 – A selection of NZ cheeses with quince jelly, dates and crackers. (gf option) \$22

Try our Porto Senador Tawny Port as a tasty accompaniment

Chocolate Fondant – with saffron poached baby pears assorted macaroons, pistachio soil and liquorice ice cream. \$15

Affogato – a shot glass of Frangelico or Baileys, espresso coffee and salted caramel ice cream. \$14

Crème Brûlée – coconut and white chocolate flavoured brulee served with Black Doris crème fraiche ice cream and biscotti. \$14

Apple Tasting Platter – consists of apple brulee, apple sorbet, spiced apple panna cotta, baby toffee apples, chocolate soil and apple compote. \$14

Ice Cream Selection – Speciality ice cream with chocolate soil and coulis. \$14

Banana Chocolate Toffee Pudding – with toffee sauce and vanilla bean ice cream. \$14

Orange Almond Syrup Cake – served warm with vanilla ice cream (gf) \$14

FOR THE SPRATS

...or not...

Chocolate Brownie – with vanilla ice cream. (gf) \$10

Ice Cream Sundae – vanilla ice cream with your choice of toppings: Caramel/chocolate/berry/passionfruit. \$8

Due to high demand changes to meals or the menu cannot be accommodated.