

# DESSERTS

(so you can **TREAT** yourself)

11 (12.1)

## **Crème Brulee**

A smooth, rich and flavoured brulee served with almond bread.  
Ask one of our team for today's flavour. The best brulee in  
Sydney!

## **Flourless Chocolate Plate**

Sea la vie's own scrumptious cake served with chocolate fudge  
sauce and chocolate gelato

## **Flourless Orange and Almond Cake**

Crystallised oranges over a cake of almond meal with an orange  
glaze and shaved almonds, served with honey yoghurt

## **Nutella Meringue and Honey Mascarpone**

A rich combination of hazelnut and chocolate meringue with  
honey mascarpone and Frangelico

## **Warm Pecan Pie**

Sweet shortcut pastry filled with a rich caramel fudge and roasted  
pecan nuts, served with cream

## **Warm Sticky Date Pudding**

Our own light and fluffy pudding with a delicious butterscotch  
sauce served with vanilla ice cream

## **Affogato**

Two scoops of vanilla ice cream served with sides of espresso  
coffee and Frangelico

## **Cheese and fruit plate**

22 (24.2)

Assorted cheeses, crackers and dried fruits

## **Dessert wine**

Margan, Botrytis Semillon, Hunter Valley  
Glass 8.5 (9.35) 375 mL Bottle 28 (30.8)

## **Night cap**

6.5 (7.15)

Hanwood Port; Baileys Irish Cream  
Kahlúa; Tia Maria; Sambuca

## **Liqueur coffee**

9.5 (10.45)

Indulge in a warm combination of Arabica coffee, fresh cream and  
your choice of liqueur

Prices shown in brackets ( ) include the 10% surcharge  
for Sundays and public holidays.