

*the Current*  
RESTAURANT AND LOUNGE

**CLASSIC TARTE TATIN**

Caramelized Royal Gala Apples over a rich and flaky Cream Cheese Pastry with Vanilla Bean Crème Anglaise and Apple Caramel Coulis \$7

**SPIRITED STRAWBERRIES**

Sweetened Strawberries soaked in Grand Marnier and freshly cracked black Pepper with a Chardonnay and White Chocolate Sabayon \$7

**CRÈME BRULEE DU JOUR**

The possibilities are endless, please enquire as to which flavour combinations our Patisserie department is experimenting with today! \$7

**VOLCANO CAKE**

Molten Chocolate Lava filled Callebaut Dark Chocolate Cake with In house made Peanut Butter Ice Cream and Powdered Peanut Brittle \$7

**BLACKBERRY CHEESECAKE**

Slow baked light and Creamy Blackberry Cheesecake with a Basil leaf Crème Anglaise \$7

**CARROT CAKE UPDATED**

Individual moist Carrot Cake with classic Cream Cheese icing, in house made Cinnamon Ice Cream and Sultana Raisin syrup, dusted with Walnut Praline \$7

Each Current Restaurant Dessert is carefully considered and prepared in house from scratch as are all of our Ice Creams and Sorbets. Please enquire as to which exciting flavours are available today!

*Richard Warren - Pastry Chef*