

the Current
RESTAURANT AND LOUNGE

WHITE CHOCOLATE CHEESECAKE

Slow baked light and creamy White Chocolate Cheesecake with Citrus Rhubarb
Cômposite \$7

CHERRY & LIME

A tangy Lime Curd Tart with homemade BlackCherry Ice Cream \$7

SPIRITED STRAWBERRIES

Fresh Strawberries tossed with Grand Marnier and Cracked Black Pepper, served
with a Chardonnay and White Chocolate Sabayon \$7

CHOCOLATE PECAN PAVÉ

Layers upon layers of Chocolate Genoise, Pecans and Chocolate Mousseline served
with homemade Pecan Caramel Corn and Orange Coulis \$7

PROFITEROLES & ICE CREAM

A trio of light crispy Profiteroles each individually filled with homemade scoops of
Chocolate, Vanilla & Earl Grey Ice Cream. Served with warm Chocolate Sauce &
Candied Orange Zest \$7

CRÈME BRÛLÉE DU JOUR

Please enquire as to which flavour combinations our Pâtisserie department is
experimenting with today \$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