

COCO'S

DESSERT MENU

Belgian Chocolate Mousse

A Deliciously Smooth Belgian Dark Chocolate Mousse
On A Chocolate Brownie, Coated In Ganache
Served With Chocolate Curls

Banana And Coconut Meringue Pie

Baked Carnarvon Bananas
Topped With Freshly Baked Peaks Of Coconut Meringue
Served Warm With Banana Ice Cream

Sticky Chocolate Pudding

Dark Chocolate And Dates
Blended Together Into A Sticky Chocolate Pudding
Served Hot With A Chocolate Butterscotch Sauce
And Vanilla Bean Ice Cream

Orange Brulée

A Smooth Creamy Orange Brulée
Topped With Caramelised Honeycomb And Crushed Pistachios

Passionfruit Tart

A Creamy Fresh Passionfruit Brulée
Baked In Sweet Almond Short Crust Pastry
Served With Passionfruit Marshmallow & Double Cream

Marinated Strawberries

Fresh Wanneroo Strawberries
Marinated In Orange Curacao & Passionfruit,
Served With Chantilly Cream And Brandy Snap Wafers

Coconut Lime Bombe Alaska

Tropical Flavours Of Pina Colada
Baked Swirls Of Meringue
Surrounding Malibu & Coconut Ice Cream
Set On Vanilla Génoise
Served With Lime Pineapple Coulis

Above Desserts \$17.50

Daily Selection Of Premium Ice Cream

Served On Almond Wafers
\$14.00

Crepe Suzette

Delicate French Vanilla Crepes
Flamed In Cointreau & Brandy
Served With Vanilla Bean Ice Cream
\$17.95

Coco's Cheese Board Selection

Gippsland Double Cream Brie,
Yarra Valley Blue (Creamy Texture, Mild)
WA Capel Cheddar, Harvati Semi Soft
Served With Quince Paste & Biscuits
\$18.50

CHOCOLATES

Baci - \$2.50