

COCO'S

DESSERT MENU

Marinated Strawberries

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

Coconut Lime Bombe Alaska

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

Chocolate And Caramel Gateau

Belgian Chocolate Ganache On A Soft Caramel Mousse
Crunchy Brownie Base
Muscat Soaked Raisins And Sugar Praline

Honey And Mascarpone Cheesecake

A Creamy Vanilla And Honeycomb, White Chocolate Centre
With A Light Biscuit Base
And Baileys Flavoured Anglaise

Passionfruit Marshmallow Parfait

A Tangy Blend Of Passionfruit Ice Cream
And Soft Home Made Marshmallow
Served With Crisp Pistachio Toffee & Biscuits

Baked Chocolate And Orange Fondant

A Delicious Soft Centred Chocolate And Orange Pudding
Topped With Glacé Orange Vanilla Bean Ice Cream
And Chocolate Sauce

Peach And Raspberry Frangipane

Fresh Katanning Peaches Mixed With Plump Raspberries
Baked With Almond Frangipane
Served Hot, Crunchy With Vanilla Ice Cream

Daily Selection Of Premium Ice Cream

Served On Almond Wafers

Above Desserts \$16.50

Crepe Suzette

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

\$16.90

Coco's Cheese Board Selection

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

\$18.00

CHOCOLATES

Baci - **\$2.20**

Please note there is a 10% surcharge on weekends and public holidays