

# Indulgences

All day

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|---|---------|
| <b>The Watershed Crêpes</b>   | \$14.50 |
| Freshly made crêpes filled with Nutella sauce and chantilly served with vanilla ice cream                                     |         |
| <b>Crêpes Louise</b>  | \$17.00 |
| Freshly made crêpes filled with fresh banana and strawberries and served with a dash of chocolate sauce and vanilla ice cream |         |
| Ⓞ <b>Espresso Crème Brûlée</b>  | \$15.50 |
| Traditional French custard with coffee flavour, caramelized sugar top and fresh strawberry.                                   |         |
| <b>Sticky Date Pudding</b>  | \$15.50 |
| Old recipe made by our head chef with homemade butterscotch sauce, walnut and vanilla ice cream                               |         |
| <b>Baked Ricotta Cheesecake</b>   | \$14.50 |
| Served with whipped cream and vanilla ice cream   |         |
| Ⓞ <b>Flourless Mango and Macademia Torte</b>  | \$14.50 |
| Served with whipped cream and vanilla ice cream   |         |
| <b>Warm Apple and Cinnamon Crumble</b>  | \$14.50 |
| Served with vanilla ice cream   |         |
| <b>Death By Chocolate</b>   | \$17.00 |
| Belgian Callebaut chocolate fondant, dehydrated raspberries, mint leaves and vanilla bean ice cream                           |         |
| <b>Selection of Gelati</b>  | \$16.00 |
| With caramel crunch   |         |
| <b>Assorted Biscotti</b>  | \$5.00  |
| Ⓞ <b>Assorted Friands</b>   | \$6.50  |
| Blueberry, almond or raspberry  |         |