

DESSERT SELECTION

ROOM FOR MORE OR JUST A SWEET FROZEN TREAT

WARM FLOURLESS BROWNIE FUDGE 7.50

vanilla ice cream, toasted coconut, pecans, hot maple syrup

AMARETTO TIRAMISU 7.50

savoyard biscuits dipped in coffee, layered with a whipped mixture of egg yolk, sugar & mascarpone, cocoa powder

TART TATIN 7.50

cinnamon ice cream, calvados

DATE & PISTACHIOS CIGARS 7.50

rosewater & honey

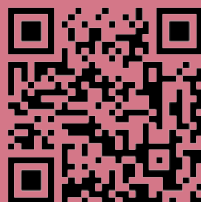
ETON MESS MILLE FEUILLE 7.50

whipped cream, berries, iced pastry, raspberry coulis & meringue

CHOCOLATE GANACHE 7.50

smooth, rich mixture of Oricao 58% chocolate and cream

ICE CREAM SELECTION 7.50



WWW.FREMANTLEBARANDKITCHEN.COM
@FREMANTLE_BAR_KITCHEN ON INSTAGRAM
@FREMANTLEBARKITCHEN ON FACEBOOK

For additional information about allergens,
please scan the QR code above.

LIQUID DESSERT SPECIAL

VELVET NO. 2 *

14.00

East London Vodka, Raspberry Liqueur, Raspberry Syrup,
White Chocolate Powder, Pistachio Syrup

CRUMBLE NO.5

14.00

East London infused Vanilla Vodka, Apple Sourz, Apple Puree, Apple Juice, Orgeat Syrup

CACAO NO.6

13.50

Blood Orange Gin, Cacao Blanc, Fair Caffè, Chocolate Powder, Gomme Syrup

AUTUMN NO. 7 *

13.50

East London Vodka, Pumpkin Spiced Syrup, Apple Spiced Syrup, Apricot Brandy,
Grand Marnier, Milk, Double Cream

MIDNIGHT NO.9 *

14.00

East London Vodka, Baileys, Tequila Rose, Milk, Strawberry Syrup, Chocolate Powder

* contains dairy