



# HARO'S

meet • eat • drink

## DESSERT MENU

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### **Frozen Chocolate Mousse • \$10** GF

Coconut anglaise, raspberry gelée,  
shaved chocolate, Chantilly cream

### **Tiramisu • \$10**

Espresso, mascarpone, Amaretto  
ladyfingers, cocoa

### **Orange Polenta Cake • \$10**

Orange simple syrup, Chantilly cream

### **Seasonal Crème Brulée • \$10** GF

Assorted sugared fruit

### **Sticky Toffee Pudding • \$9**

Salted caramel, chocolate sauce,  
Chantilly cream

### **Seasonal Sorbet or Ice Cream • \$7**

GF Gluten Friendly

*Pastry chef: Cherry Embon*

