

# Dessert Menu

## Mixed Berry Parfait \$ 12.50

A mixture of seasonal berries layered with vanilla ice cream & strawberry sauce topped with whipped cream  
{Gluten free}

## Ice Cream Sundae \$ 12.50

Your choice of caramel, chocolate, strawberry or passion fruit sauce layered with vanilla ice cream topped with whipped cream  
{Gluten free}

## Dark Chilli Chocolate & Salted Caramel Layered Brownie \$ 13.50

A mild chilli chocolate brownie base topped with a layer of smooth salted caramel & finished with fresh whipped caramel cream

## Vanilla Panna Cotta \$ 13.50

A softly set Italian custard delicately flavoured with vanilla served with a vanilla biscuit & maple cream  
{Only Gluten Free without the biscuit}

## Chocolate & Hazelnut Cake \$ 13.50

Roasted hazelnuts in a rich flourless chocolate cake with a chocolate fudge sauce & Frangelico ice cream  
{Gluten free}

## Affogato \$ 15.00

Vanilla ice cream doused with a shot of espresso with a hit of Kahlua, Bailey's or Cointreau served beside a walnut biscotti  
{Only Gluten Free without biscotti}

## Cheese Board

~ For 2 people \$ 15.50

~ For 4 people \$ 26.50

New Zealand cheese, crackers & In-house baked bread

[www.1908cafe.co.nz](http://www.1908cafe.co.nz)

Reservations recommended (03)4780801

