

THE CRAY

Seafood & Grill Restaurant



DESSERT

'TERRY' MISU

Our chef's very own take on the classic chilled layered dessert combining espresso-soaked ladyfingers and creamy mascarpone cream, chocolate and liqueur. **\$12.90**

GLUTEN-FREE CHOCOLATE BROWNIE

A rich and decadent chocolate cake drizzled with hot fudge and served warm with vanilla ice-cream and whipped cream. **\$12**

STICKY DATE

Deliciously sweet and gooey sponge cake drizzled with butterscotch sauce and served warm ,vanilla ice-cream and whipped cream. **\$12**

CRÈME BRÛLÉE

Rich, soft custard base topped with a thin layer of hardened caramelised sugar. **\$12**

VANILLA BEAN PANACOTTA

Chilled, smooth melt-in-your mouth dessert aromatised with vanilla bean and topped with a fresh mango puree or mixed berry compote. **\$12**

SUNDAE OF THE MONTH

Vanilla ice-cream served with chocolate sauce and a special ingredient, topped with cream, almond flakes and a wafer stick. **\$12**

TRIO OF GELATO

A selection of three creamy gelato or fresh sorbet flavours. **\$12**

PLEASE ASK WAIT STAFF

COFFEE AND MORE

COFFEE

Flat White, Espresso, Long Black, Short Macchiato, Long Macchiato, Vienna (white, black or chocolate) Cappuccino, Latte, Long Macchiato, Mocha Hot Chocolate, Affogato, Chai Latte **\$4.50**

FLAVOURED LATTE

Caramel, Hazelnut, Vanilla, Cinnamon **\$4.90**

LIQUEUR COFFEE

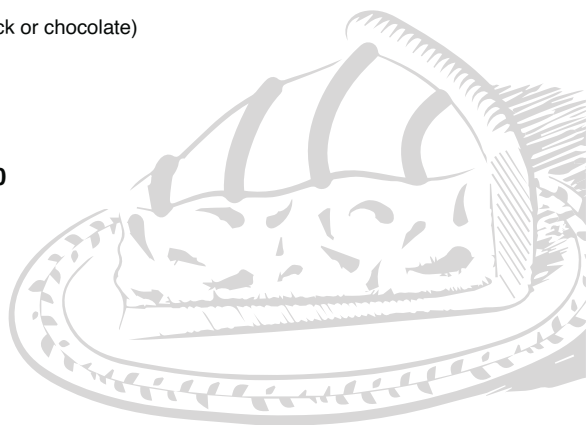
Irish (Bailey's), Mexican (Kahlua), Roman (Galliano) **\$11**

PORT

Pinelli Aged Tawny Port. Per Glass. **\$6**

ALVEAR PEDRO XIMÉNEZ 1927

Fortified wine with flavours of maple syrup, figs, raisins with a hint of coffee and dark chocolate .Per Glass. **\$9.90**



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www.thecray.com.au