
THE BLOCK PUBLIC HOUSE

DESSERT MENU

CHOCOLATE RASPBERRY MOUSSE TORTE \$9.50



Dark chocolate shell, raspberry, brownie crumb, gold brush, chocolate sauce, whipped cream | Good Glaze

CARAMEL CHEESECAKE \$9.50

Cream cheese, graham crumb, caramel drizzle, whipped cream, fresh mint

STICKY TOFFEE PUDDING \$9.25



Coffee and date sponge cake, caramel sauce, whipped cream | Good Glaze

SEASONAL DESSERT \$9.50

Rotating seasonal dessert special. Either made in house or locally sourced, ask your server for details

BUTTERMILK CHOCOLATE LAVA CAKE \$8.25

Baked in house moist chocolate cake, molten chocolate ganache filling, white chocolate drizzle, whipped cream

RASPBERRY SORBET \$3



VANILLA ICE CREAM \$2.50



SPECIALTY COFFES & TEAS

B52 \$9.50

Baileys Irish cream, Kahlua coffee liqueur, orange liqueur, dark roast coffee, whipped cream

MEXICAN COFFEE \$9.50

Olmecca gold tequila, Kahlua, dark roast coffee, whipped cream

SPANISH COFFEE \$9.50

Brandy, Kahlua coffee liqueur, dark roast coffee, whipped cream

BLUEBERRY TEA \$9.50

Grand Marnier, Amaretto, orange slice, Earl Grey tea
