

Desserts

Bananas Flambé

Bananas sautéed in a caramel sauce with walnuts and flamed with Rum. Served atop a French toast wedge and vanilla ice cream \$5.95

Crème Brule

Baked vanilla custard with a crisp caramel top \$5.95

Coconut Custard

A Rich blend of fresh coconut, vanilla custard & clouds of light cream cheese on a walnut crust topped with whipped cream \$5.95

Poached Anjou Pear

Poached in a warm bath of red wine, sugar & spices and infused with ice cream \$4.95

Tropical Cheese Cake

Cheese Cake rolled in toasted coconut with mango drizzle & whipped cream \$5.95

Chocolate Decadence

Rich Chocolate cake with a soft truffle center, served with vanilla ice cream and caramel sauce \$6.95

Apple Crisp

Baked apples topped with streusel served with warm caramel sauce and vanilla ice cream \$4.95

Dessert Wine & Ports

Muscat, Victoria Australia \$8.75

Bonny Doon Framboise \$6.50

Graham's Six Grapes \$6.00

Sandeman Tawney \$6.25

Sandeman Ruby \$6.50

Coffee Specialties

Mocha coffee – Starbucks Coffee Liqueur & hot coffee with whipped cream & chocolate \$5.75

Toffee coffee – Dooley's Toffee Liqueur and fresh ground coffee with whipped cream and caramel drizzle \$5.50

Traditional Irish Coffee – A blend of fresh roasted coffee and Jamison Irish Whiskey \$5.50

Café Francois – Courvoisier VS Cognac blended with fresh roasted coffee \$5.50

Polo's invites you to try one of our many cordials & cognacs with freshly ground coffee, espresso, cappuccino, on the rocks or straight up in a snifter, Enjoy!