

DOLCE \$14

Crème Brulee (G)

French vanilla
bean crème
brulee served w/
traditional
almond biscotti

Gelati (G)

Three generous
scoops of our
homemade gelati

Tiramisu

Traditional tuscan
trifle of
zabaglione,
mascarpone,
coffee, liquor &
chocolate shards

Bombe Alaska

Cherry &
chocolate gelati,
macerated
cherries &
chocolate sponge
encased in
meringue

Chocolate Mousse Cake (G)

Candied
pistachios,
strawberries &
chantilly cream

*(G) Gluten free (upon request)
Please advise our staff of any dietary
requirements
Corkage \$5pp, cakeage \$2pp, credit
card surcharge 1%,
Sunday & public holiday surcharge 10%
No split bills*

COFFEE THE WAY YOU LIKE \$4

MUG/ DECAF/ SOY/ SKIM
/ DOUBLE SHOT
ALL EXTRA'S \$1

**AFFOGATO \$8
ADD LIQUOR \$4**

TEA's by TEADROP \$5

ENGLISH BREAKFAST

HONEYDEW GREEN

FRENCH GREY

PEPPERMINT

CLEOPATRA'S
CHAMOMILE

LEMONGRASS GINGER

MALABAR CHAI

FRUITS OF EDEN

DESSERT WINE

\$10 GLS \$40 BTL

Torbreck 'The Bothie
Frontignac' Barossa
Valley SA

DIGESTIVE \$8-\$14

Limoncello

Grappa

Frangelico

Baileys

Amaretto

Café Patron

Amaro Montenegro

Amaro Di Angostura

FORTIFIED \$8-\$20

Hanwood 10 year

Penfolds Grandfather

Seppeltsfield 18 year

CONGAC \$14

Hennessey VSOP