



DESSERT MENU

Dark Belgian chocolate Souffle, fresh berries, house made vanilla bean gelato	\$17.90
Eton mess –raspberry coulis, chantilly cream, meringue, and Iranian fairy floss	\$16.90
Caramelized Lemon tart, marshmallow, and coconut sorbet	\$16.90
Trio of house made Gelato & fruit Sorbets served with pistachio biscotti (Check with your waiter for today's special flavours)	\$16.90
AFFOGATO - select your preference	\$17.90
➤ Hazelnut praline gelato, Frangelico & a shot of espresso coffee	
➤ Vanilla bean gelato, Cointreau & a shot of espresso coffee	
➤ Chocolate gelato, Kahlua & a shot of espresso coffee	
Cheese Plate - our selection of Australian & international cheese accompanied with dried fruits, fresh apple, quince paste, nuts & lavosh.	\$ 22.90

DESSERT BEVERAGES

DESSERT COCKTAILS \$18.00

Liquid Tiramisu- Espresso coffee, Marsala, Kahlua, Tia Maria and cream

Toblerone- Crème de cocoa white, Baileys, Kahlua, Frangelico, cream and honey

Coco Mango delight. Malibu, vodka, Mango, vanilla bean gelato, mango coulis

Espresso Martini- a double shot of espresso coffee, vodka, Kahlua, Frangelico, and Baileys

LIQUEUR COFFEES

a blend of a double shot of espresso coffee and liqueur garnished with whipped cream \$15.50

Australian	Bundaberg Rum	Royale	Cognac
French	Grand Marnier	Roman	Galliano
Irish	Jameson's Irish Whiskey	Jamaican	Tia Maria
Irish Cream	Baileys	Mexican	Kahlua

