



DESSERT MENU

Dark Belgian chocolate Souffle, fresh berries, house made vanilla bean gelato \$18.90

Eton mess –raspberry coulis, chantilly cream, meringue, and Iranian fairy floss \$17.90

Caramelized Lemon tart, marshmallow, and coconut sorbet \$17.90

Trio of house made Gelato & fruit Sorbets served with pistachio biscotti \$17.90
(Check with your waiter for today's special flavours)

AFFOGATO - select your preference \$18.90

- **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. **For 1** \$24.90 **For 2** \$ 39.90

DESSERT PLATTER TO SHARE

Our decadent dessert platter includes a Chef's selection of 3 of our delicious house made desserts with gelato to enjoy \$ 48.90

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

