



DESSERT MENU

Strawberry Tart, with crème patisserie , pistachio brittle, and vanilla bean gelato	\$18.90
Belgian Chocolate & mint mousse, crystalised mint served with, lemon mint sorbet Vanilla	\$20.90
Bean Pannacotta, with blood orange granita, French meringue, marinated strawberries	\$18.90
Passionfruit souffle served passionfruit coulis and coconut and citrus sorbet	\$18.90
Trio of house made Gelato & fruit Sorbets served with almond biscotti (Check with your waiter for today's special flavours)	\$18.90
AFFOGATO - select your preference	\$19.90
➤ 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

