



## 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 \$20.90

Vanilla 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 **For 1** \$24.90 **For 2** \$ 39.90  
accompanied with dried fruits, fresh apple, quince paste, nuts & lavosh.

## 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

