



## DESSERT MENU

<b>Strawberry Tart, with crème patisserie , pistachio brittle, and vanilla bean gelato</b>	<b>\$18.90</b>
<b>Belgian Chocolate &amp; mint mousse, crystalised mint served with, lemon mint sorbet</b>	<b>\$20.90</b>
<b>Vanilla Bean Pannacotta, with blood orange granita, French meringue, marinated strawberries</b>	<b>\$18.90</b>
<b>Passionfruit souffle served passionfruit coulis and coconut and citrus sorbet</b>	<b>\$18.90</b>
<b>Trio of house made Gelato &amp; fruit Sorbets served with almond biscotti (Check with your waiter for today's special flavours)</b>	<b>\$18.90</b>
<b>AFFOGATO - select your preference</b>	<b>\$19.90</b>
➤ <b>Hazelnut</b> praline gelato, Frangelico & a shot of espresso coffee	
➤ <b>Vanilla</b> bean gelato, Cointreau & a shot of espresso coffee	
➤ <b>Chocolate</b> gelato, Kahlua & a shot of espresso coffee	
<b>Cheese Plate - our selection of Australian &amp; international cheese accompanied with dried fruits, fresh apple, quince paste, nuts &amp; lavosh.</b>	<b>For 1 \$24.90 For 2 \$ 39.90</b>

## DESSERT PLATTER TO SHARE

**\$ 48.90**

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

### DESSERT COCKTAILS \$20.00

**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