



Desserts

HOME MADE MOUTH WATERING TIRAMISU

Espresso liqueur infused finger biscuits topped with sweet mascarpone & shredded chocolate

\$11.90

CHOCOLATE INDULGENCE TASTING PLATE

A warm chocolate brownie with a melting heart of chocolate fondue surrounded by a selection of Gelato

\$12.50

CRÈME BRULÉE OF THE DAY

The Chef's secret home baked creme

\$11.90

SPANISH CHURROS

Home made long finger pastries rolled in cinnamon sugar served with a side of connoisseur dipping chocolate

\$11.90

MARS BAR CHEESECAKE

Vanilla and caramel layered cheesecake topped with actual slices of mars bar

\$11.50

FRESH STRAWBERRIES & ICECREAM

Fresh strawberries infused with frangelico served over vanilla icecream

\$12.90



Dessert Wines

Dessert Wines	Glass	Bottle
2004 Element Late Harvest 750ml Swan Valley, WA	5.0	28.0
2005 Coriole Racked Chenin McLaren Vale / Clare Valley, SA	6.0	39.0
2003 Jaboulet Muscat de Beaune de Venise 375ml	9.0	45.0



Coffee

Short espresso	3.8
Macchiato	3.8
Long espresso	3.8
Flat white	3.8
Café latte	3.8
Cappuccino	3.8
Doppio	3.8
Affogatto	4.5
Hot chocolate	4.5
Mocha	4.5

T2 teas

English breakfast	3.8
Earl grey	3.8
Peppermint	3.8
Camomile	3.8
Green	3.8
Crème brulee	3.8
Red Choc Mint	3.8



Ports

Penfolds Grandfather	14.9
Galway Pipe	6.9

Liqueurs

Grand Marnier	6.9
Drambuie	6.9
Galliano	6.9
Tia Maria	6.9
Kahlua	6.9
Cointreau	6.9
Baileys	6.9
Sambucca black/white	6.9

Cognac

Hennesy XO	28.9
Courvoisier V.S Cognac	9.9