



Desserts \$18

WHITE CHOCOLATE & RASPBERRY CREME BRULEE

with fresh berry coulis & chocolate & almond biscotti

CHOCOLATE TEMPTATION

chocolate mud brownie coated with milk coated ganache & pistachio, served with vanilla ice cream

STICKY DATE PUDDING

with butterscotch sauce & vanilla ice cream

VANILLA PANNA COTTA

with berry coulis, mixed berry compote & biscotti

CHEF'S DESSERT OF THE DAY

Please advise your waiter of any dietary requirements

**A surcharge of 10% is applicable on weekends & public holidays.*

Coffee & Tea

ESPRESSO	5.5	ENGLISH BREAKFAST	4.5
LATTE	5.5	EARL GREY	4.5
CHAI LATTE	5.5	PEPPERMINT	4.5
CAPUCCINO	5.5	CHAMOMILE	4.5
FLAT WHITE	5.5	JASMINE GREEN	4.5
LONG BLACK	5.5	LEMONGRASS & GINGER	4.5
MOCHA	5.5	EXTRAS	0.5
HOT CHOCOLATE	5.5	<i>Soy milk / Almond Milk / Oat Milk</i>	
BABY CHINO	2	<i>Caramel, Vanilla, Hazelnut Syrup</i>	

Liqueur Coffee

AFFOGATO	9	IRISH COFFEE <i>Jameson Whiskey</i>	17
AFFOGATO + LIQUEUR	18	MEXICAN COFFEE <i>Kahlua Liqueur</i>	17
<i>Baileys, Kahlua, Frangelico, Amaretto</i>		TOBLERONE	21
ESPRESSO MARTINI	22		

Iced Drinks

ICED TEA	9	ICED CHOCOLATE	9
ICED LONG BLACK	9	ICED COFFEE	9
ICED LATTE, ICED MOCHA	9	<i>With ice cream & whipped cream</i>	

Port, Brandy, Cognac & Liqueurs

PORT		Alize Blue	12
Penfolds Grandfather Rare Tawny	22	Disaronno Amaretto	11
Mc William's 10 Year Old	10	Jagermeister	11
		Chambord Royale	12
BRANDY & COGNAC		Cointreau	11
Metaxa 7 Star	13	Fireball	11
Hennessy VS	15	Galliano Sambuca	11
Hennessy VSOP	18	Galliano Vamilla	11
Hennessy XO	25	Grand Marnier	12
		Grappa	14
LIQUEURS		Limoncello	11
Baileys	10	Ouzo 12	11
Kahlua	10	Pimms	11
Malibu	10	Tia Maria	10
Frangelico	11	Chartreuse Yellow	17
Midori Melon	11	Chartreuse Green	21
Southern Comfort	12	Mr Black	14