

- DOLCI E CAFFÉ -

PERA AL VINO BIANCO - \$12

fresh pear poached in a white wine & sugar syrup, served with vanilla ice cream (gf)

PASSIONFRUIT CRÉME BRULEE - \$12

classic creme brulee infused with passionfruit

TIRAMISU - \$12

house made slice consisting of sponge finger biscuits soaked in coffee & liqueur and layered with a sweetened mascarpone

BAKED RICOTTA CHEESECAKE - \$12

house made baked ricotta cheesecake served with vanilla ice cream & berry coulis

CANNOLI SHELLS - \$12

lemon infused ricotta with a hint of vanilla & topped with a chocolate ganache

GELATO - \$10

choice of three flavours

PANNA COTTA - \$12

creamy vanilla panna cotta served with savoiardi biscuits & finished with a berry coulis

STICKY DATE PUDDING - \$12

house made sticky date pudding topped with a butterscotch sauce & served with vanilla ice cream

ESPRESSO - \$3.5

PICCOLO - \$4

MACCHIATO - \$4

LONG BLACK - \$3.5

FLAT WHITE - \$4

CAPPUCCINO - \$4

LATTE - \$4

MOCHA - \$4.5

ICED CHOC / COFFEE - \$6

IRISH COFFEE - \$7.5

AFFOGATO - \$6

AFFOGATO + LIQUEUR - \$11

SELECTION OF TEAS - \$3.5

HOT CHOCOLATE - \$4

CORRETTO - \$6

VIENNA \$4.5

CARAMEL - \$0.5

HAZELNUT - \$0.5

VANILLA - \$0.5

MUG - \$1

SOY - \$0.5

DECAFE - \$0.5

GF - gluten free | D - dairy free