DESSERT

dark chocolate pannacotta, salted caramel sauce, hazelnut praline and chocolate shards *GFO* | 18.0

citrus tart with burnt orange syrup | 18.0

raspberry and white chocolate semifreddo with berry coulis *GF* | 18.0

crème brûlée cheesecake, thick cream | 18.0

affogato: shot of espresso, vanilla ice cream, biscotti and your choice of frangelico, baileys, tia maria or kahlúa *GFO* | 21.0

GF - gluten free
GFO - gluten free option available.

We use common fryer oil and food preparation areas and therefore are unable to guarantee that all menu items can be completely free of allergens. Please advise waitstaff of any allergens.

A 10% surcharge applies on Sundays and 15% on public holidays

LIQUEUR

limoncello | 12.5
frangelico, baileys | 10.5
kahlúa, tia maria | 10.5

PORT

galway pipe grand tawny aged twelve years | 10.5

HOT DRINKS

coffee | 4.9
flat white, latte, cappuccino
long black, short black
espresso
macchiato
mocha
hot chocolate
chai latte
golden tumeric latte

Add $1 each for soy milk, almond milk, mug, double shot, caramel or vanilla syrup.

tea | 5.0
loose leaf tea for one by T2

english breakfast
earl grey
sencha green tea
chamomile
peppermint
lemongrass and ginger