

MENU

DESSERTS

UNTIL 9PM

desserts

Sticky Date Date pudding, frozen vanilla custard, peanut brittle	🍃	14.60
Vegan Frozen Pudding Pop coconut, chocolate, pistachio & fresh raspberries	🍃 🌱 🥚 🌾	15.60
House Made Cheesecake finger lime & passionfruit cheesecake with passionfruit curd and fresh raspberries	🍃 🌾	15.60
Mango Jar passionfruit curd, mango, meringue	🍃 🌾	16.60
Mousse white chocolate mousse, lime, shaved coconut, pomegranate pearls	🍃 🌾	16.60
Slider Duo Brioche dipped in chocolate ganache with chocolate ice cream & hazelnuts Brioche dipped in white chocolate ganache with strawberry ice cream, fresh strawberries	🍃	18.60

dessert beverages

Port Galway Pipe	9.700
Port Penfolds Grandfather	14.70
Fireball, Baileys	9.70
Chocolate Luxe Baileys, Amaretto	10.10
Liqueur Coffee choice Jameson, Kahlua, Tia Maria or Baileys, long black style with cream	11.00
Dessert Wine Orange Mountain "Mountain Ice" Sweet Viogner	12.60
Cognac Courvoiser VSOP	12.70
Cognac Hennessy XO	22.70
Single Malt Whiskey Laphroaig Islay 10yr, Glenmorangie Highlands 10yr, Archie Rose Sydney, Yamazaki Distiller's Reserve Japan	13.20

coffee & tea by vittoria

Baby-chino with chocolate and marshmallow	1.00
Ristretto, short black, macchiato, long black	3.90
Tea: English breakfast, earl grey, green	4.10
Herb tea: peppermint, chamomile, jasmine, lemongrass & ginger, chai	4.10
Flat white, cappuccino, piccolo	4.10
Latte, chai latte	4.10
Hot chocolate	4.50
White chocolate mocha, affogato, mocha	4.70
Tumeric latte, macha latte	5.00
Extra shot, soy, lactose-free, oat milk, almond milk, syrup (vanilla, caramel, hazelnut)	0.50
mug size add	1.00

🍃 - vegan 🌱 - vegetarian 🥚 - gluten free 🌾 - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00