

Cake display selection all (all served with vanilla bean gelato) \$11

STICKY DATE PUDDING with toffee sauce ※ ITALIAN BAKED RICOTTA CHEESECAKE

CHOCOLATE MUD CAKE ※

LEMON MERINGUE TART ※ BAKED MARS BAR CHEESECAKE

FLOURLESS CHOC MUD (GF) ※

Selection of Gelato (ask for today's selection)

From the kitchen... (all served with vanilla bean gelato)

APPLE AND RHUBARB CRUMBLE with crème anglaise \$12

HOMEMADE APPLE STRUDEL served hot with crème anglaise \$11

CRÈME BRULEE (GF) with seasonal berries \$11

BREAD AND BUTTER PUDDING served hot with crème anglaise \$11

TIRAMISU \$11

Traditional Greek Dessert

GALAKTOBUREKO or BAKLAVA \$7

Cheese Selection

choice of three \$29 / per piece \$12

DELICE De BOURGONE- triple cream Brie, France

PARMIGIANO-REGGIANO - Italy

PAPILLON ROQUEFORT - semi soft cheese, France

HOLY GOAT LA LUNA - Organic Goats Milk cheese, Australia

served with fig & walnut log, muscatel grapes, seasonal fruit and crisp bread

T2 loose leaf tea \$4.90

English Breakfast, Earl Grey, Darjeeling, China Jasmine Green, Chamomile, Lemongrass and Ginger Peppermint, Liquorice Legs, Pumping Pomegranate, Turkish Apple, Strawberries and Cream, Southern Sunrise

Vittoria Coffee reg \$4.20 / lrg \$5.20

Hot Chocolate / Mocha / Chai Latte reg \$4.70 / lrg \$5.70

Soy Milk/ Almond Milk/ Decaf extra 0.80

Extra shot of coffee 0.80

Affogato \$5.90

-with a liqueur of your choice \$12.00

Baileys, Cointreau, Drambuie, Frangelico, Galliano, Sambucca, Kahlua, Tia Maria, Grand Marnier