

Winter Menu

Cake display selection...

(all served with vanilla bean gelato) \$13

STICKY DATE PUDDING with toffee sauce * BAKED RICOTTA CHEESECAKE

CHOCOLATE MUD CAKE *

LEMON MERINGUE TART * BAKED BLUEBERRY CHEESECAKE

FLOURLESS CHOC MUD (GF) * MARSBAR CHEESECAKE

Selection of Gelato (ask for today's selection)

From the kitchen...

(all served with vanilla bean gelato) \$13

APPLE AND RHUBARB CRUMBLE with crème anglaise

HOMEMADE APPLE STRUDEL served hot with crème anglaise

CRÈME BRULÉE (GF) with seasonal berries

BREAD AND BUTTER PUDDING served hot with crème anglaise

TIRAMISU served with creme anglaise

Traditional Greek Dessert...

Galaktoboureko \$12

or

Baklava \$12

Cheese Selection

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

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

DELICE De BOURGONE- triple cream Brie, France

PARMIGIANO-REGGIANO – hard cheese, Italy

PAPILLON ROQUEFORT - semi soft blue cheese, France

HOLY GOAT LA LUNA - Organic Goats Milk cheese, Australia

Carajillo - Licor 43 & espresso shot with vanilla bean gelato \$13

Salted Espresso Martini \$15 - Metaxa 7 Star, Tia Maria, fresh espresso shot & salted caramel syrup

Affogato \$6.90 -with a liqueur of your choice \$13

Baileys, Cointreau, Drambuie, Frangelico, Sambucca, Tia Maria, Ouzo