

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) *

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 BRULEE (GF) with seasonal berries

BREAD AND BUTTER PUDDING served hot with crème anglaise

TIRAMISU served with creme anglaise

Traditional Greek Dessert
GALAKTOBUREKO or BAKLAVA

\$11

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

Affogato \$6.90

-with a liqueur of your choice \$14.00

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

Ouzo,

Salted Espresso Martini \$18

Metaxa 7 Star, Tia Maria, fresh espresso shot & salted caramel syrup