

From Our Kitchen \$14

(served with Vanilla Bean Gelato)

CHOCOLATE MUD CAKE ※

FLOURLESS CHOC HAZELNUT CAKE (GF)

APPLE AND RHUBARB CRUMBLE with crème anglaise

STICKY DATE PUDDING with butterscotch sauce

HOMEMADE APPLE STRUDEL served hot with crème anglaise

CRÈME BRULEE (GF) served with seasonal fruit

BREAD AND BUTTER PUDDING served hot with crème anglaise

TIRAMISU

SELECTION OF GELATO (ask your waiter for today's selection)

TRADITIONAL GREEK DESSERT \$14

GALAKTOBUREKO or BAKLAVA

Cheese Selection

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

served with fig & walnut log, muscatel grapes, quince paste and crisp lavosh

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*

Disaronno Fizz - Disaronno Amaretto Liqueur, Lemon Juice, Soda water \$13

Chios Digestif - Skinos Mastiha, with wedge of orange \$11

Raki / Tsipouro / Tsikoudia - Mavrakis \$10, Haraki \$14

Affogato \$7.40

with a liqueur of your choice \$14.00

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

Greek Espresso Martini \$18

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

1.4% Surcharge on ALL CARDS

We do NOT Split Bills

NO BYO