

Desserts From Our Kitchen

(served with Vanilla Bean Gelato)

CHOCOLATE MUD CAKE \$16
served warm

FLOURLESS CHOC HAZELNUT CAKE (GF) \$16
served warm

APPLE AND RHUBARB CRUMBLE \$16
with crème anglaise

STICKY DATE PUDDING \$15
with butterscotch sauce

APPLE STRUDEL #15
served hot with crème anglaise

CRÈME BRULEE (GF) \$15
served with seasonal fruit

BREAD AND BUTTER PUDDING \$15
served hot with crème anglaise

Traditional TIRAMISU \$15

SELECTION OF GELATO (ask your waiter for our selection)

TRADITIONAL GREEK DESSERT \$15

GALAKTOBUREKO or BAKLAVA

Disaronno Fizz - Disaronno Amaretto Liqueur, Lemon Juice, Soda water \$20

Chios Digestif - Skinos Mastiha, with wedge of orange \$18

Raki / Tsipouro / Tsikoudia - Mavrakis \$18, Haraki \$18

Affogato \$9.90

with a liqueur of your choice \$18.00

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

Greek Espresso Martini \$20

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

Merchant Fee Applies to all Cards: 1.2%
We do NOT Split Bills
NO BYO