

COFFEE AND TEA

- Espresso, Ristretto \$4
- Espresso Macchiato \$4.6
- Double Espresso, Long Black \$4.5
- Flat White, Cappuccino, Caffe Latte \$5
- Long Macchiato, Mocha \$5.5
- Hot Chocolate \$5.5
- Alternative Milks - Almond, Oat \$1
- Extra Coffee Shot, Decaf \$1

Large Mug Available \$1.5

COLD

All Coffee's Available Cold With Ice

TEA (LOOSE LEAF) \$5

English Breakfast, Supreme Earl Grey, Spring Green, Lemongrass and Ginger, Peppermint, Chamomile

LIQUER / DIGESTIVE

- Limoncello \$10
- Amaro Montenegro \$11
- Averna \$11
- Amaretto Disaronno \$10
- Baileys \$10
- Frangelico \$10
- Kahlua \$10
- Galliano Sambuca \$10
- Galliano Vanilla \$10
- St Agnes Brandy \$11
- Penfolds Reserve Port \$10

DESSERTS

DOUBLE CHOCOLATE AND CHILLI MOUSSE (GF) - Dark And Milk Chocolate Lightly Infused Chilli Mousse, Chantilly Cream, Chocolate Flakes \$16.50

BERRY PANNACOTTA (GF) - Orange and Cardamon Infused Creamy Pannacotta, Berry Compote \$16.5

CLASSIC TIRAMISU - Savoiardi Biscuits, Liqueur, Espresso, Mascarpone \$16.5

LEMON TIRAMISU - Savoiardi Biscuits, Lemon Sauce, Limoncello, Mascarpone, White Chocolate Shavings \$16.5

AFFOGATO (N) - Vanilla Bean Gelato, Espresso, Hazelnut Praline \$17.5

Choice of liqueurs
- Frangelico
- Amaretto
- Baileys
- Kahlúa

ARTISAN GELATO (GF) - Vanilla Bean

1 Scoop \$6.5
2 Scoops \$12

BYO AVAILABLE - WINE AND SPARKLING ONLY. DINNER:
MONDAY - FREE, TUESDAY AND WEDNESDAY - \$10
CORKAGE PER BOTTLE. LUNCH: FRIDAY TO SUNDAY -
\$10 CORKAGE PER BOTTLE