
COFFEE AND TEA

Single Espresso \$4
Double Espresso \$5
Short Macchiato \$5
traditional or topped up
Long Macchiato \$5.5
traditional or topped up
Long Black \$5.5
Flat White, Cappuccino, Caffè
Latte \$5.5
Mocha, Hot Chocolate \$6
- Make it Large \$1.5

COLD

Iced Latte, Iced Chocolate \$6
Iced Long Black \$5

EXTRA SHOT \$1

Decaf \$1
Oat Milk \$1
Almond Milk \$1

TEA (LOOSE LEAF) \$5

English Breakfast, Lemongrass &
Ginger, Peppermint

LIQUER / DIGESTIVE

St Agnes Brandy \$11
Penfolds Reserve Tawny Port \$10
Penfolds Grandfather Port \$20
Amaro Montenegro \$11
Amaro Averna \$11
Grappa Unica di Calabria \$14
Limoncello \$10
Amaretto Disaronno \$10
Baileys \$10
Frangelico \$10
Galliano White Sambuca \$12
Galliano Black Sambuca \$12
Galliano Vanilla \$12

DESSERTS

BUDINO DI PANE - Layered
Brioche, Caramelised Apple &
Pear, Vanilla Bean Gelato, Crème
Anglaise \$16.5

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

PISTACHIO TIRAMISU (N) -
Savoiardi Biscuits, Liqueur,
Espresso Macchiato, Mascarpone,
Pistachio Sauce, Crushed Pistachio
Nuts \$18.5

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

AFFOGATO (N) - Vanilla Bean
Gelato, Espresso, Hazelnut Praline
\$8.50

Add a Liqueurs \$9
- Frangelico
- Amaretto
- Baileys
- Kahlúa

ARTISAN GELATO (GF) -
Vanilla Bean or Hazelnut

1 Scoop \$6.5
2 Scoops \$12