
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

SEMIFREDDO (GF/N) - Mango,
White Chocolate and Roasted
Hazelnut Ice Cream Cake,
Passionfruit Coulis, Tia Maria Custard
\$16.5

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

LEMON TIRAMISU - Ladyfinger
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, Hazelnut or Milk Chocolate

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
