

## desserts

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Passionfruit Brulee Tart Served with Fresh Mango and Summer Berries	\$15.00
Profiteroles Filled with Grand Marnier Custard and Hot Chocolate Sauce	\$15.00
Belgian Double Chocolate Fondant Served with a Honeycomb Ice Cream	\$15.00
Freshly Marinated Strawberries In Sweet Aged Balsamic and Cointreau with Blueberry Cream	\$15.00
Crème Caramel An Old Favourite Served with Choice of Cream or Ice Cream	\$15.00
Bakalava Traditional Greek Dessert with Pistachio Ice Cream	\$15.00
Assortment of Sorbet	\$15.00
Fresh Fruit & Cheese Plates to Share	\$24.00

# coffee & teas

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Affogato	\$10.50	Long Black	\$ 4.50
Short Black Coffee with Frangelico and Vanilla Ice Cream		Latte	\$ 4.50
Caffe Corretto	\$10.50	Espresso	\$ 4.50
Espresso with your Choice of Grappa, Sambucca, or Amaretto		Cappuccino	\$ 4.50
Flat White	\$ 4.50	Pot of Tea	\$ 4.50
		English Breakfast, Earl Grey, Green, Peppermint, Lemon Twist	

# liquor coffee *All \$10.50*

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Mexican – Kahlua	Roman – Galliano
Jamaican – Tia Maria	Irish – Whiskey
French – Brandy	Café Crème – Baileys
Café Orange – Cointreau	Italian – Sambucca

**THE GREEK GODFATHER ~ \$14.00 ~**

Tuaca Liqueur and Metaxa 7 Star served with a short black

# dessert wines

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De Bortoli Noble One NSW	glass \$11.50
	bottle \$50.50

# ports, whiskeys & cognacs

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Grandfather	\$22.00	Canadian Club	\$ 8.00
Galway Pipe	\$14.00	Tuaca Liqueur Whiskey	\$10.50
Mr Nick's	\$10.00	Remy Martin V.S.O.P.	\$11.50
Hanwood	\$10.00	Remy Martin X.O.	\$20.00
Morris Liqueur Muscat	\$ 7.50	Hennessy V.S.O.P.	\$11.50
Makers Mark Bourbon	\$ 9.00	Hennessy X.O.	\$20.00
Johnnie Walker Black Label	\$10.50	Metaxa 7 Star	\$11.50
Chivas Regal	\$10.50	Grappa	\$10.50
Glenfiddich SR 12 yo	\$10.50		