

DESSERTS

Molten Brownie Bliss	9
Vanilla Ice Cream, Chocolate Sauce (v)	
Gateau Au Fromage Framboise (v)	9
Classic New York Style Cheesecake, Raspberry Coulis, Chantilly Cream	
Vanilla Crème Brûlée (v, gf)	9
Silky Vanilla Custard, Caramelised Sugar Crust, Fruits	
Artisanal Gelato/Sorbet Selection	8
Trio of Handcrafted Gelato, Seasonal Flavours, Crushed Meringue	
Dolce Di Lampone (v, gf)	9
Crisp Meringue with Whipped Cream, Fresh Berries & Raspberry Coulis	
Cheese Board (v, gf)	14
Selection of Aged Cheeses, Grapes, Homemade Chutney, Crackers (Great for Sharing)	
Affogato (v)	6
Vanilla Ice cream, Shot of Espresso. Add Liquor (3), Ask server for choices	

DESSERTS COCKTAILS

White Chocolate Delight (Creamy-Sweet) (v)	12.5
Coconut Rum, White Chocolate Liqueur, Coco Real, Double Cream, Vanilla, Toasted Marshmallows	
Tiramisu Espresso Martini (Creamy-Bitter/Sweet) (v)	12
Choice of Vodka, Tequila or Spiced Rum, Tia Maria, Vanilla, Chocolate, Heavy Cream, Espresso, Sugar	

HOT DRINKS

Espresso	3	Latte	4
A rich, single shot of finely brewed coffee		A velvety combination of espresso & steamed milk	
Double Espresso	3.5	Flat White	3.5
For those who prefer a stronger caffeine hit		A stronger, creamer coffee with a smooth microfoam	
Americana	3.5	Mocha	4
Espresso with hot water for a smooth, balanced flavour		Espresso, steamed milk & high quality dark chocolate	
Cappuccino	4	Liquor Coffee	9
Espresso with frothed milk, finished with a dusting of cocoa		Ask server for Liquour choices	
		Teas & Infusions	3.5
		Ask server for selection	

(v) Vegetarian / (vg) Vegan / (gf) Gluten Free

Please inform your server of any allergies or dietary requirements. While we take great care to accommodate your needs, our kitchen operates in an open environment, and we cannot guarantee the absence of allergens in any dish. No service charge is added to your bill, except for groups of six or more, where a discretionary 12.5% service charge will apply.