

Homemade Desserts

Sticky Date Pudding with Salted Caramel Sauce	\$ 9.50
Chocolate Fondant	\$ 9.50
Soufra with Vanilla Gelato (Special Greek Dessert with filo pastry, custard & pistachio nuts)	\$12.50
Peanut Butter & Chocolate Vegan Cheesecake (GF)(DF)	\$ 9.50
No Bake Nutella Cheesecake	\$ 9.50
Tiramisù	\$ 9.50
Vanilla Panna Cotta (GF)	\$ 9.50
Passionfruit Panna Cotta (GF)	\$ 9.50
Raspberry Panna Cotta (GF)	\$ 9.50
Salted Caramel Panna Cotta (GF)	\$ 9.50
New York Cheesecake with strawberry compote	\$ 9.50
Baklava Traditional	\$ 6.50
Baklava Sandwich (Baklava with Vanilla Gelato & Nutella)	\$10.50

Nutella Pizza

(\$15.00 on Special nights)
Nutella, banana & shredded coconut

Dessert with

1 scoop of gelato	+\$4.50
2 scoops of gelato	+\$6.50

**Please ask our wait staff what
else we have made fresh today**

(GF) Gluten Free
(DF) Dairy Free

Coffee

Chai Latte	\$ 4.20
Long Black	\$ 4.20
Cappuccino	\$ 4.00
Flat White	\$ 4.00
Caffè Latte	\$ 4.00
Espresso	\$ 3.80
Double Espresso	\$ 4.20
Short Macchiato	\$ 4.00
Long Macchiato	\$ 4.20
Mocha	\$ 4.20
Hot Chocolate	\$ 4.20
Vienna Coffee	\$ 4.70
Vienna Chocolate	\$ 4.70
Affogato	\$ 6.50
Special Affogato (served with one shot of Baileys hazelnut gelato & cream)	\$14.50
Liqueur Coffee	\$ 9.50
Caffè Corretto	\$ 8.00
Kiddycino	\$ 1.00

Extras

Shot of Coffee	\$ 0.80
Soy Milk	\$ 0.50
Almond Milk	\$ 0.50
Cup of Hot Water	\$ 1.00

Tea

English Breakfast, Earl Grey,
Chamomile, Lemongrass & Ginger
Peppermint, Green

Iced Drinks

Iced Coffee	\$ 6.50
Iced Chocolate	

Liqueurs

Limoncello Served Chilled,
Sambuca White or Black Averna,
Frangelico, Grappa, Kahlua, Amaro,
Tia Maria, Galliano Vanilla,
Galliano Amaretto

**"Chefs Favourites" menu on the
other side**

