

ROCOCO

{DESSERT}

DOLCETTI {dessert}

NUTELLA PANNA COTTA / chocolate & hazelnut crumb, peanut butter anzac gelato	15.5
STRAWBERRIES & CREAM / toasted meringue, fresh and poached strawberries, mascarpone & strawberry ice cream, pistachio nuts, white chocolate & strawberry liqueur, strawberry and elderflower jelly	17.0
AFFOGATO / espresso, disaronno amaretto liqueur, amaretti biscuits, dark chocolate, coffee dust + your choice of ice cream - vanilla - pistachio - chocolate	16.5
SICILIAN ORANGE CAKE / whipped mascarpone, toasted almonds, caramel oranges, sea salt chocolate gelato	15.5
FRANGELICO ICE CREAM / vanilla, chocolate & salted caramel ice cream, frangelico liqueur, toasted hazelnuts, crushed amaretti biscuits, chocolate	15.5
TIRAMISU / layers of creamy mascarpone, pavesini biscuits soaked in kahlua & coffee	15.5
WARM CHOCOLATE FUDGE BROWNIE / mascarpone, salted caramel ice cream, peanut crunch	16.5
VEGAN COCONUT BOUNTY BAR / chocolate cake, coconut & chocolate mousse topped with coconut chantilly, raspberry sorbet	16.5

DESSERT STYLE COCKTAILS

ESPRESSO MARTINI / brogans way vodka, kahlua, double espresso, vanilla	22.0
CAPPUCCINO MARTINI / double espresso, kahlua, baileys, chocolate liqueur	21.0
SALTED CARAMEL MARTINI / vanilla vodka, salted caramel, baileys, crushed amaretti biscuit	21.0
WHITE RUSSIAN / vanilla vodka & kahlua on ice, topped with cream	17.5
AMARETTO SOUR / amaretto liqueur, fresh lemon juice, dash of angostura bitters, egg white	19.5

DIGESTIVO

	<u>30ml</u>
PERNOD	10.5
AMARO MONTENEGRO	11.5
ZEUS OUZO	11.0
STREGA	10.5
OPAL NERA SAMBUCA	10.5
OPAL BIANCA SAMBUCA	10.5
JÄGERMEISTER	11.0
LUXARDO LIMONCELLO	11.0
AVERNA	10.5
CYNAR	10.5
PATRON XO CAFE	14.0

GLUTEN-FREE OPTIONS AVAILABLE.
PLEASE ASK YOUR SERVER FOR DETAILS

Allergens: Attention customers with food allergies. **Many of our desserts contain nuts.**
Please be aware that our food may contain or come into contact with other common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

COFFEE ROSE STREET BY INDUSTRY BEANS

Rose Street blend is a full bodied, smooth coffee offering notes of dark chocolate, toffee and cherry giving way to a sweet finish

LATTE / CAPPUCINO / FLAT WHITE / LONG BLACK / 3/4 /ESPRESSO / SHORT MACH / LONG MACH / DOUBLE ESPRESSO / PICCOLO / MOCHA / DECAF 4.5

+ large 1.0
+ strong / extra shot 0.5
+ soy / almond / coconut / oat 0.5

HOT CHOCOLATE 4.5

CHAI POWDER / STICKY CHAI LEAVES 4.2

ICED LONG BLACK / ICED LATTE 4.5

ICED COFFEE/ ICED MOCHA / double espresso, coffee syrup, vanilla icecream 9.5

ICED CHOCOLATE / dark chocolate cocoa, vanilla ice cream 9.5

ORGANIC TEA

ENGLISH BREAKFAST / BERGAMOT EARL GREY / PEPPERMINT / CHAMOMILE FLOWERS / GUNPOWDER GREEN / LEMONGRASS & GINGER / CHAI 4.2

GRAPPE

30ml
SIBONA LA GRAPPA DI ARNEIS 17.0
SIBONA LA GRAPPA DI MOSCATO 17.0
SIBONA LA GRAPPA DI BAROLO 17.0
NONINO RESERVA 16.0

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS

PROCESSING FEES APPLY TO ALL PAY WAVE AND CREDIT CARD PAYMENTS

COGNAC + BRANDY (30ML)

ST. REMY NAPOLEON BRANDY 10.0
COURVOISIER VS 11.0
COURVOISIER VSOP 14.0
MARTELL VS, COGNAC 14.0
HENNESSY VSOP, COGNAC 17.0
HENNESSY PARADIS, COGNAC 65.0

PORT + SHERRY

45ml
GALWAY PIPE PORT *Regional SA* 10.0
PENFOLDS CLUB *Barossa Valley, Vic* 10.0
PEDRO XIMÉNEZ *Jerez, Spain* 10.0
MORRIS CLASSIC TAWNY *Rutherglen, Vic* 11.0

LIQUEUR

30ml
SOHO LYCHEE LIQUEUR 10.0
GALLIANO AMARETTO 10.0
GALLIANO VANILLA 10.0
BAILEYS 10.0
CHAMBORD 10.0
COINTREAU 11.0
FRANGELICO 10.0
KAHLUA 10.0
LICOR 43 11.0
LUXARDO MARASCHINO 12.5
MALIBU 10.0
MIDORI 10.0
DISARONNO AMARETTO 10.5
DRAMBUIE 12.5
GRAND MARNIER 11.0
ST. GERMAIN ELDERFLOWER 12.5

{ DRINKS }