

ROCOCO

{DESSERT}

DOLCETTI {dessert}

NUTELLA PANNA COTTA / 16.0
chocolate & hazelnut crumb, peanut butter anzac gelato

STRAWBERRIES & CREAM / 17.0
toasted meringue, fresh and poached strawberries, mascarpone & strawberry ice cream, pistachio nuts, white chocolate & strawberry liqueur, strawberry and elderflower jelly

AFFOGATO / 16.5
espresso, disaronno amaretto or frangelico liqueur, amaretti biscuits, dark chocolate, coffee dust + your choice of ice cream
- vanilla
- pistachio
- chocolate

SICILIAN ORANGE CAKE / 16.0
whipped mascarpone, toasted almonds, caramel oranges, sea salt chocolate gelato

WARM STICKY TOFFEE PUDDING / 16.5
compote of berries, vanilla ice cream

TIRAMISU / 16.0
layers of creamy mascarpone, pavesini biscuits soaked in kahlua & coffee

WARM CHOCOLATE FUDGE BROWNIE / 16.5
mascarpone, salted caramel ice cream, peanut crunch

VEGAN COCONUT BOUNTY BAR / 16.5
chocolate cake, coconut & chocolate mousse topped with coconut chantilly, raspberry sorbet

DESSERT STYLE COCKTAILS

ESPRESSO MARTINI / brogans way vodka, kahlua, double espresso, vanilla 23.0

CAPPUCCINO MARTINI / double espresso, kahlua, baileys, chocolate liqueur 22.0

SALTED CARAMEL MARTINI / vanilla vodka, salted caramel ice cream, baileys, crushed amaretti biscuit 22.0

WHITE RUSSIAN / vanilla vodka & kahlua on ice, topped with cream 18.0

AMARETTO SOUR / amaretto liqueur, fresh lemon juice, dash of angostura bitters, egg white 21.0

DIGESTIVO

	30ml
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	22.0
FERNET BRANCA	12.0

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 BLEND 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	4.8
+ large	1.0
+ strong / extra shot	0.5
+ soy / almond / coconut / oat	0.5
HOT CHOCOLATE	5.5
CHAI POWDER / STICKY CHAI LEAVES	4.5
ICED LONG BLACK / ICED LATTE	5.0
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	4.5
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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
CASTELLARE GRAPPA DI SANGIOVETO	22.0

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

	45ml
COURVOISIER VS	11.0
MARTELL VS	11.5
MEUKOW VS	13.0
COURVOISIER VSOP	14.0
MARTELL VSOP	14.0
REMY MARTIN VSOP	14.0
MEUKOW VSOP	16.0
HENNESSY VS	17.0
BERVILLE XO	24.0
REMY XO	25.0
HENNESSY PARADIS	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
CAMPBELLS TOPAUQUE	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 }