### rococo

#### DOLCETTI {dessert}

NUTELLA PANNA COTTA / chocolate & hazelnut crumb, peanut butter anzac gelato (contains nuts)	18.0
<pre>STRAWBERRIES &amp; CREAM / toasted meringue, fresh and poached strawberries, mascarpone, strawberry &amp; vanilla gelato, pistachio nuts, white chocolate crumble, strawberry liqueur and elderflower jelly (contains nuts)</pre>	19.0
AFFOGATO / espresso, disaronno amaretto or frangelico liqueur, amaretti biscuits, dark chocolate, coffee dust + your choice of ice cream - vanilla - pistachio - chocolate (contains nuts)	18.5
<pre>SICILIAN ORANGE CAKE / whipped mascarpone, toasted almonds, caramel oranges, sea salt chocolate gelato (contains nuts)</pre>	18.5
FRANGELICO ICE CREAM / vanilla, chocolate & salted caramel ice cream, frangelico liqueur, toasted hazelnuts, crushed amaretti biscuits, chocolate	18.5
TIRAMISU / layers of creamy mascarpone, pavesini biscuits soaked in kahlua & coffee (may contain traces of nuts)	17.5
WARM CHOCOLATE FUDGE BROWNIE / mascarpone, salted caramel ice cream, peanut crunch (contains nuts)	17.5
CAKEAGE OPTION 1 / you will cut and serve yourself the cake at the table, we providse all plates & cutlery (we also have candles availble)	1.5

CAKEAGE OPTION 2 / our pastry chef will cut the cake into the correct ammount of portions for yourself and your guests and the slices will also be served with ice cream & seasonal fruit

# **{DESSERT}**

#### **DESSERT STYLE COCKTAILS**

<b>SGROPPINO /</b> wyborowa vodka, limoncello, homemade lemon sorbetto, topped with prosecco	24.0
<b>ESPRESSO MARTINI /</b> brogans way vodka, kahlua, double espresso, vanilla	24.5
<b>CAPPUCCINO MARTINI /</b> double espresso, kahlua, baileys, chocolate liqueur	24.5
<b>SALTED CARAMEL MARTINI /</b> vanilla vodka, salted caramel, baileys, crushed amaretti biscuit	23.5
WHITE RUSSIAN / vanilla vodka & kahlua on ice, topped with cream	19.5
AMARETTO SOUR / amaretto liqueur, fresh lemon juice, dash of angostura bitters, egg white	22.0

#### DIGESTIVO

3.5

	<u>30ml</u>
PERNOD	12.5
OPAL NERA SAMBUCA	12.5
OPAL BIANCA SAMBUCA	12.5
AVERNA	12.5
CYNAR	12.5
ZEUS OUZO	13.0
JÄGERMEISTER	13.0
LAZZARONI LIMONCELLO	13.0
AMARO MONTENEGRO	13.5
STREGA	14.0
FERNET BRANCA	14.5
BRANCA MENTA	14.5
PATRON XO CAFE	25.0

Allergens: Attention customers with food allergies. 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 or shellfish. Many of our desserts contain nuts. Unfortunately due to the high risk of cross contamination our desserts are not suitable for guests with nut allergies.

Regrettably we cannot list every ingredient in each dish, please advise your server of any dietary requirements.

#### **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 / ESPRESSO / SHORT MACH / LONG MACH / DOUBLE ESPRESSO / PICCOLO / MOCHA / DECAF	5.5
<pre>+ large + strong / extra shot + soy / almond / coconut / oat</pre>	1.0 0.5 0.5
HOT CHOCOLATE	6.0
CHAI POWDER / STICKY CHAI LEAVES	5.5
ICED LONG BLACK / ICED LATTE	6.0
ICED COFFEE/ ICED MOCHA / double espresso, coffee syrup, vanilla icecream	11.0
ICED CHOCOLATE / dark chocolate cocoa, vanilla ice cream	11.0

#### **ORGANIC TEA**

ENGLISH BREAKFAST / BERGAMOT EARL GREY / 5.0 PEPPERMINT / VELVET MINT / CHAMOMILE FLOWERS / GUNPOWDER GREEN / LEMONGRASS & GINGER / CHAI

#### GRAPPE

Share your photos with us by tagging **@therococogroup** in your post or stories.



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PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 17.5% ON PUBLIC HOLIDAYS

PROCESSING FEES APPLY TO ALL PAY WAVE AND CREDIT CARD PAYMENTS.

#### **COGNAC + BRANDY**

ST REMY NAPOLEON, BRANDY	13.0
COURVOISIER VS, COGNAC	14.0
MARTELL VS, COGNAC	14.0
MARTELL VSOP, COGNAC	16.5
COURVOISIER VSOP, COGNAC	16.5
HENNESSY VS, COGNAC	19.0

30m1

45m1

30m1

#### **FORTIFIED WINE**

GALWAY PIPE TAWNY	Regional, SA	12.5
PENFOLDS CLUB TAWNY	Barossa Valley, SA	12.5
LUSTAU FINO JARANA	Jerez, Spain	12.5
BORONIA MARSALA	Italia	12.5
PFEIFFER TOPAQUE	Rutherglen, VIC	13.5

#### LIQUEUR

20-1

	2011
SOHO LYCHEE LIQUEUR	12.5
GALLIANO VANILLA	12.5
BAILEYS	12.5
CHAMBORD	12.5
FRANGELICO	12.5
KAHLUA	12.5
MALIBU	12.5
MIDORI	12.5
DISARONNO AMARETTO	13.0
LICOR 43	13.0
COINTREAU	13.0
GRAND MARNIER	13.0
ST. GERMAIN ELDERFLOWER	14.0
DRAMBUIE	14.0
LUXARDO MARASCHINO	14.5

## **{DRINKS}**