

DOLCETTI {dessert}

WARM STICKY TOFFEE & GINGER PUDDING / 18.0
salted caramel, compote of berries,
vanilla bean ice cream
(may contain traces of nuts)

STRAWBERRIES & CREAM / 19.0
toasted meringue, fresh and poached
strawberries, mascarpone, strawberry &
vanilla gelato, pistachio nuts, white
chocolate crumble, strawberry liqueur
and elderflower jelly
(contains nuts)

AFFOGATO / 18.5
espresso, disaronno amaretto **or**
frangelico liqueur, amaretti biscuits,
dark chocolate, coffee dust + your
choice of ice cream
- vanilla
- pistachio
- chocolate
(contains nuts)

SICILIAN ORANGE CAKE / 18.5
whipped mascarpone, toasted almonds,
caramel oranges, sea salt chocolate
gelato
(contains nuts)

FRANGELICO ICE CREAM / 18.5
vanilla, chocolate & salted caramel
ice cream, frangelico liqueur, toasted
hazelnuts, crushed amaretti biscuits,
chocolate
(contains nuts)

TIRAMISU / 17.5
layers of creamy mascarpone, pavesini
biscuits soaked in kahlua & coffee
(may contain traces of nuts)

WARM CHOCOLATE FUDGE BROWNIE / 17.5
mascarpone, salted caramel ice cream,
peanut crunch
(contains nuts)

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DESSERT STYLE COCKTAILS

SGROPPINO / wyborowa vodka, limoncello, 24.0
homemade lemon sorbetto, topped with
prosecco

ESPRESSO MARTINI / brogans way vodka, 24.5
kahlua, double espresso, vanilla

CAPPUCCINO MARTINI / double espresso, 24.5
kahlua, baileys, chocolate liqueur

SALTED CARAMEL MARTINI / vanilla vodka, 23.5
salted caramel, baileys, crushed
amaretti biscuit

WHITE RUSSIAN / vanilla vodka & kahlua 19.5
on ice, topped with cream

AMARETTO SOUR / amaretto liqueur, fresh 22.0
lemon juice, dash of angostura bitters,
egg white

DIGESTIVO

	30ml
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
+ large	1.0
+ strong / extra shot	0.5
+ soy / almond / coconut / oat	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 /
PEPPERMINT / VELVET MINT / CHAMOMILE FLOWERS
/ GUNPOWDER GREEN / LEMONGRASS & GINGER /
CHAI 5.0

GRAPPE

	30ml
FRANCOLI GRAPPA DI MOSCATO	18.0
SIBONA LA GRAPPA DI ARNEIS	19.0
SIBONA LA GRAPPA DI MOSCATO	19.0
SIBONA LA GRAPPA DI BAROLO	19.0
CASTELLARE GRAPPA DI SANGIOVETO	25.0

COGNAC + BRANDY

	30ml
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

FORTIFIED WINE

		45ml
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

	30ml
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 }

PLEASE NOTE THERE WILL BE A 10% SERVICE
CHARGE ADDED TO YOUR BILL ON SUNDAYS & 18.5%
ON PUBLIC HOLIDAYS

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