

# ROCOCO

## DOLCETTI {dessert}

<b>WARM STICKY TOFFEE &amp; GINGER PUDDING /</b> salted caramel, compote of berries, vanilla bean ice cream <b>(may contain traces of nuts)</b>	19.0
<b>AFFOGATO /</b> espresso, disaronno amaretto <b>or</b> frangelico liqueur, amaretti biscuits, dark chocolate, coffee crumb + your choice of ice cream - vanilla - pistachio - chocolate <b>(contains nuts)</b>	19.0
<b>SICILIAN ORANGE CAKE /</b> whipped mascarpone, toasted almonds, caramel oranges, sea salt chocolate gelato <b>(contains nuts)</b>	18.5
<b>FRANGELICO ICE CREAM 'SUNDAE' /</b> vanilla, chocolate & salted caramel ice cream, frangelico liqueur, brownie pieces, toasted hazelnuts, nutella crema, crushed amaretti biscuits <b>(contains nuts)</b>	19.5
<b>TIRAMISU /</b> layers of creamy mascarpone, pavesini biscuits soaked in kahlua & espresso coffee <b>(may contain traces of nuts)</b>	18.0
<b>WARM CHOCOLATE FUDGE BROWNIE /</b> mascarpone, salted caramel ice cream, peanut crunch <b>(contains nuts)</b>	19.0
<b>VEGAN CHOCOLATE FUDGE TART /</b> vanilla gelato, macerated strawberries <b>(may contain traces of nuts)</b>	18.5

PLEASE NOTE A 5% SURCHARGE APPLIES ON SATURDAYS,  
A 10% SURCHARGE APPLIES ON SUNDAYS & 18.5%  
SURCHARGE APPLIES ON PUBLIC HOLIDAYS

PROCESSING FEES APPLY TO ALL CARD PAYMENTS

KINDLY NOTE WE DO NOT SPLIT BILLS

# {DESSERT}

## DESSERT STYLE COCKTAILS

<b>SGROPPINO /</b> 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
<b>WHITE RUSSIAN /</b> vanilla vodka & kahlua on ice, topped with fresh cream	19.5
<b>AMARETTO SOUR /</b> amaretto liqueur, fresh lemon, angostura bitters, egg white	23.0

## GRAPPE

	30ml
<b>SIBONA /</b> Grappa di Arneis	19
<b>SIBONA /</b> Grappa di Moscato	19
<b>SIBONA /</b> Grappa di Barolo	19
<b>NONINO RISERVA /</b> Grappa	22
<b>CASTELLARE DI CASTELLINA</b> / Grappa di Sangiovetto	25
<b>TENUTA TIGNANELLO /</b> Grappa di Tignanello	26
<b>TENUTA SAN GUIDO 'SASSICAIA'</b> / Grappa di Bolgheri Sassicaia	29

## MULLED WINE

	150ml
Our blend of sangiovese & cabernet sauvignon simmered with orange, demerara sugar, honey and spices	15.5

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. We cannot be held responsible for traces of allergens. **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 / CAPPUCCINO / FLAT WHITE / ESPRESSO / DOUBLE ESPRESSO / LONG BLACK / SHORT MAC / LONG MAC / PICCOLO	5.8
+ decaf	0.5
+ large	1.0
+ soy / almond / coconut / oat	0.5
+ extra shot / strong	0.5
MOCHA	6.0
HOT CHOCOLATE	6.0
CHAI POWDER / STICKY CHAI LEAVES	5.8

## ICED

ICED COFFEE / ICED MOCHA / double espresso, sugar syrup, vanilla ice cream	11.0
ICED CHOCOLATE / dark chocolate cocoa, vanilla ice cream	11.0
ICED MATCHA / organic matcha, cinnamon, maple syrup, oat milk	12.0
ICED LATTE / ICED LONG BLACK	6.0

## ORGANIC TEA

ENGLISH BREAKFAST / EARL GREY / GREEN / PEPPERMINT / VELVET MINT / CHAMOMILE / LEMONGRASS & GINGER / CHAI	5.0
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## FORTIFIED WINE

	<u>45ml</u>	
GALWAY PIPE, TAWNY	<i>Regional, SA</i>	12.5
PENFOLDS CLUB, TAWNY	<i>Barossa Valley, SA</i>	12.5
LUSTAU FINO, SHERRY	<i>Jerez, Spain</i>	12.5
MORRIS, TOPAQUE	<i>Rutherglen, VIC</i>	13.5

## COGNAC + BRANDY

	<u>30ml</u>	
ST REMY NAPOLEON, BRANDY		13.5
COURVOISIER VS, COGNAC		14.0
COURVOISIER VSOP, COGNAC		16.5
MARTELL VS, COGNAC		14.0
MARTELL VSOP, COGNAC		16.5
HENNESSY VSOP, COGNAC		24.0
HENNESSY XO, COGNAC		35.0

# {DRINKS}

## DIGESTIVO

	<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
PALLINI LIMONCELLO	13.0
AMARO MONTENEGRO	13.5
STREGA	14.0
FERNET BRANCA	14.5
BRANCA MENTA	14.5
PATRON XO CAFE	25.0

## LIQUEUR

	<u>30ml</u>
SOHO LYCHEE LIQUEUR	12.5
GALLIANO AMARETTO	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