

## Hot Beverages

Short Black	4	Macchiato	4.5
Long Black	4	Mocha	5
Cappuccino	4.5	Hot Chocolate	4
Flat White	4.5	Chai Latte	5
Cafe Latte	4.5	Tea	4
		<i>Chamomile, Earl Grey, Peppermint Green, English</i>	
Flavoured Syrup (hazelnut, vanilla & caramel)			1.0
Extra Shot			0.5
Mug			1.0
Liqueur Coffee -			13.0
<i>Long black with your choice of liqueur, topped with whipped cream</i>			
The Italian- <i>White Sambuca</i>		The Nova- <i>Vanilla Galliano</i>	
The Irish- <i>Irish Whiskey</i>		The Mexican- <i>Kahlua</i>	
The Jamaican- <i>Tia Maria</i>		The Calabrese- <i>Grappa</i>	
The French- <i>Cognac</i>			

## Desserts

Amaro Averna	12.0
Amaro Montenegro	12.0
Limoncello	11.0
Penfolds Grandfather Port	22.0
Hennessy VSOP Cognac	18.0
Remy Martin XO Cognac	33.0
St Anges XO Brandy	30.0



# Dessert

## *Tiramisu*

16.5

Italian savoiardi biscuits soaked in coffee and Kahlua liqueur, layered with fresh mascarpone cream

## *Duo Cannoli*

14.5

A selection of 2 homemade chocolate & ricotta cannoli

## *Affogato*

16.5

Vanilla bean gelato with a shot of espresso & a side of Fangelico liqueur

## *Creme Brulee*

15.0

Traditional creamy vanilla bean brulee

## *Mixed Gelato*

14.5

Three scoops of mixed gelato. please ask for today's flavours

## *Sticky Date Pudding*

15.0

Topped with butterscotch sauce and served with vanilla bean gelato

## *Chocolate Pudding*

15.0

Topped with melted chocolate

