

Dolci / Dessert

Affogato Vanilla ice cream served with a double shot of espresso on the side 12.00 (add a liqueur +8.00)

Caramello Salato Salted caramel cheesecake topped with a white chocolate ganache and caramel covered popcorn (GF) 15.50

Crème Brûlée Classic creamy custard dessert topped with a thin caramelised sugar crust served with biscotti (GF on request) 15.50

Mousse Al Cioccolato Chocolate mousse topped with a black forest berry compote 15.50

Tiramisu Classico Traditional Tiramisu of coffee-soaked sponge layered with mascarpone, Marsala and cocoa 15.50

Trio of Sorbet Three different sorbets served with a frangipane biscuit GF & DF (Vegan on request) 15.50

Cafe / Coffee

Nespresso: regular / decaf

Short Black | Long Black 4.50

Cappuccino | Latte | Flat White | Mocha

Hot choc 5.50

Liqueur Coffee Espresso coffee, double shot of liqueur and whipped cream 13.00

Tia Maria, Frangelico, Amaretto, Cointreau, Malibu, Drambuie, Kahlúa, Baileys, Midori, Grand Marnier, Galliano Galliano, Black/ White Sambuca, Koakoa Limoncello

Espresso Martini Espresso coffee, double shot of Vodka and Kahlua 15.00

tLeaf Tea Selection English Breakfast | Earl Grey | Chamomile | Red Vanilla Raspberry | Peppermint | Tokyo Lime green tea 5.00

Aperitivo / Apéritif

**Whitehaven Noble Riesling,
Marlborough** btl 53.00

**Astrolabe Late Harvest Chenin Blanc,
Marlborough** btl 49.00

Port aged 10 years 12.00