

# Desserts From Our Kitchen \$14

(served with Vanilla Bean Gelato)

CHOCOLATE MUD CAKE  
served warm

FLOURLESS CHOC HAZELNUT CAKE (GF)  
served warm

APPLE AND RHUBARB CRUMBLE  
with crème anglaise

STICKY DATE PUDDING  
with butterscotch sauce

APPLE STRUDEL  
served hot with crème anglaise

CRÈME BRULEE (GF)  
served with seasonal fruit

BREAD AND BUTTER PUDDING  
served hot with crème anglaise

Traditional TIRAMISU

SELECTION OF GELATO (ask your waiter for today's selection)

## TRADITIONAL GREEK DESSERT \$14

### **GALAKTOBUREKO or BAKLAVA**

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**Disaronno Fizz** - Disaronno Amaretto Liqueur, Lemon Juice, Soda water \$15

**Chios Digestif** - Skinos Mastiha, with wedge of orange \$15

**Raki / Tsipouro / Tsikoudia** - Mavrakis \$10, Haraki \$14

**Affogato** \$9.40

**with a liqueur of your choice** \$16.00

Baileys, Cointreau, Drambuie, Frangelico, Sambucca, Tia-Maria, Ouzo

**Greek Espresso Martini** \$20

Metaxa 7 Star, Tia Maria, fresh espresso shot & salted caramel syrup

Surcharge Applies to all Cards: Visa, Master, eftpos 1.4%/ Amex 2.0%/ Intl 2.95%

We do NOT Split Bill

NO BYO