

Plonk!

## Dessert Menu

### Dessert:

Crème Brûlée (GF): \$15  
Baked sweet custard topped with crust of crystalise sugar with salted caramel ice cream.

Tiramisu: \$15  
Layer of ladyfingers soaked with coffee, marsala, creamy sweet mascarpone cheese, sprinkled with cocoa.

Trio Sorbet (GF): \$15  
Three flavours of sorbet drizzled with berries coulis.

Knafeh: \$15  
Crunchy shredded pastry filled with sweet cheese, pistachio, pink rose water syrup.

Sticky Date Pudding: \$15  
Moist date sponge cake toffee sauce and vanilla bean ice cream

Cheese Platter: \$32  
A variety of cheeses with fruits, nuts, crackers and lavosh.

Affogato w Frangelico \$15  
Affogato \$10

### Coffee and Tea:

Flat White \$5.20  
Cappuccino \$5.20  
Latte \$5.20  
Piccolo \$5.20  
Espresso \$4.50  
Decaf extra \$1.00  
All other Milk \$0.80  
Teas \$5.90  
Moroccan Mint Tea \$6.50

### Dessert wine:

Scarborough Wine Co Late Harvest Semillon \$13 | 75ml  
\$55 | 355ml

### Liquor:

Ask our friendly staff