

# ~ EBONY & IVORY ~

## DESSERT

PANA COTTA <small>GFO</small>	13
Infused with vanilla & served with berry compote	
STICKY DATE	13
Smothered in rich butterscotch sauce with cream & vanilla bean ice cream	
CHOCOLATE BROWNIE <small>GFO</small>	13
Housemade brownie served with a hot chocolate sauce and vanilla bean ice cream	
LEMON BREAD & BUTTER	13
Lemon curd-soaked brioche baked golden, served with cream & vanilla bean ice cream	
AFFOGATO	16
Espresso coffee & one shot of your choice of liqueur poured over vanilla bean ice cream	

SEE CABINET FOR MORE CAKE SELECTIONS

## DESSERT WINES

PORT	12
ALISIA MOSCATO	12

## DRINKS

HOT	
Flat White, Latte, Long Black, Cappuccino,	4SML/5LG
Macchiato, Mocha, Decaf, Chai Latte	
Hot chocolate	5
Espresso	1.5
COLD	
Iced Latte	5
Iced Coffee, Iced Chocolate	6
Milkshake (Chocolate, Strawberry, Vanilla, Caramel, Banana)	6
Thickshake (Chocolate, Strawberry, Vanilla, Caramel, Banana)	8
ADDITIONS	
Extra shot	.5
Soy, Almond, Lactose Free, Oat	.5
Alchemy Syrup (Vanilla, Caramel, Hazelnut)	.5
TEA All tea is Tea Tisanes loose leaf & served in a teapot	
English Breakfast, Earl Grey, Peppermint, Green,	4
Lemongrass & Ginger	

Please let our staff know of any dietary requirements.

**GFO** – Gluten free option available

**Disclaimer:** This kitchen contains wheat, dairy, soy, nuts and seeds.

Menus subject to change at any time.

Please scan the QR code to sign in