

## Desserts

### Desserts Moroccan Delight Knafeh (V) \$22

Moroccan delicacy. Crispy shredded nest pastry embracing a sweet cheese filling, adorned with pistachios and a hint of rose water syrup.

### Crema Catalana (GF / V) \$18

Baked sweet custard infused with aromatic spices, crowned with a tantalising crust of crystalized sugar, served alongside velvety vanilla bean ice cream.

### Sticky date pudding (V) \$18

Moist date sponge cake drizzled with sumptuous toffee sauce, accompanied by a dollop of velvety vanilla bean ice cream.

### Trio sorbet (GF / V) \$18

Trio of refreshing ice cream flavours, elegantly paired with a vibrant mixed berry coulis.

### Panna Cotta (GF / V) \$16

Velvety orange-infused creamy jelly, delicately laced with vanilla, crowned with fresh berries & drizzled with a berry coulis.

### Affogato with Frangelico (GF / V) \$18

Silky vanilla ice cream drenched in rich espresso, enhanced with a splash of Frangelico.

### Affogato (GF / V) \$14

Silky vanilla ice cream drenched in rich espresso.

## Tea & Coffee

### Moroccan Mint Tea \$8

A revitalising infusion of green tea and fresh mint leaves, perfectly balanced, delicately sweetened for a soothing finish.

### Espresso \$4

### Macchiato \$4.5

### Piccolo \$4.5

### Long black \$4.5

### Flat white \$5.5

### Latte \$5.5

### Cappuccino \$5.5

### Mocha \$5.5

### Hot Chocolate \$5

### Chai latte / Dirty Chai latte \$5

### Iced latte \$6.5

### Tea: \$6

Chamomile, Peppermint, Early grey, English breakfast.

## Liquors

### The perfect finale to your meal. Indulge in our selection of fine liqueurs \$12

Amaretto Disaronno, Bayleys, Chambord, Cointreau, Frangelico, Kalhua, Sambuca, Tía María.